

ARCOROC

C&S
Chef & Sommelier
- FRANCE -

2026 COLLECTION



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Click on the page you want. 

HB: High Ball.
OF: Old Fashioned.
Ø M: Maximum diameter.
Ø W/O handle: Diameter without handle.
H: Height.
W: Weight.

NEW

2026
New products

T: Tempered items

All of products are labelled ORIGINE FRANCE GARANTIE, except products with ♦ mention.

Photos are not binding.

The article designations are commercial designations where the size is indicative.



The Arc Group celebrated its **200th** anniversary in 2025.

Founded in 1825, Arc has built its reputation on the ancestral know-how of its glass craftsmen, handed down from generation to generation. The men and women of Arc are at the heart of the company, which develops complete and efficient tableware solutions through exceptional products.

Arc has always placed the customer at the center of its concerns, by listening carefully to needs and constantly adapting to market trends. The Group's strength in innovation has enabled its Luminarc™, Cristal d'Arques Paris™, Arcoroc™ and Chef&Sommelier™ brands to become key references in the tableware sector.

It is with great pride that our Group celebrated its 200th anniversary.

We warmly thank all our customers
for their loyalty and unfailing support over the years!





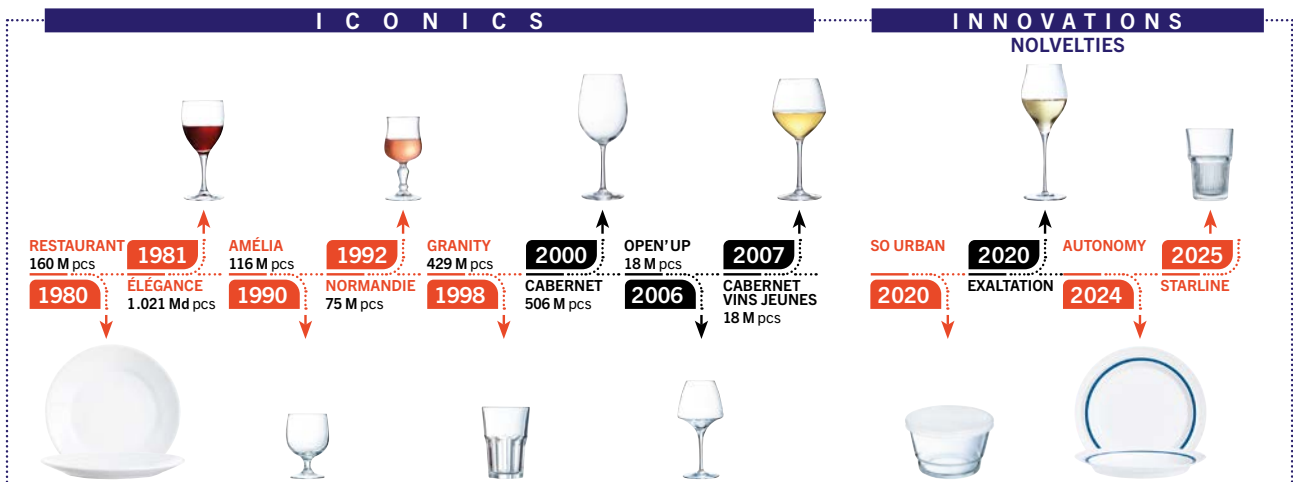
ARCOROC

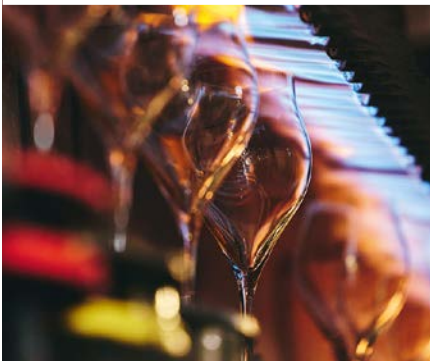


Since 1958, Arcoroc™ has been the embodiment of glassmaking expertise for restaurant professionals. The brand is renowned for its creations such as Amélia, Granity and Normandie glasses, which have been widely adopted by leading restaurants and bars.

Created in 2008, Chef&Sommelier™ is a benchmark in glassmaking expertise for the gustatory and visual experience. Inspired by French heritage, gastronomy and oenology, the brand designs iconic glasses such as Cabernet and Open'up.

Driven by a team of passionate people, our brands are constantly exploring new frontiers of innovation.





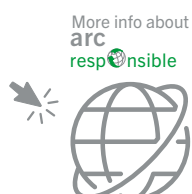
More info about the Arc group: www.arc-intl.com/





Climate Roadmap & Circular Economy

Arc has initiated Arc Responsible, a program built around 7 topics whose implementation is planned until 2030. The aim of this program is to reduce the environmental impact resulting from the design, manufacture, use and recycling of its products.





ARCOROC

It's all part of every day, and every service.

At **Arcoroc™**, we know this very well; we've been creating tableware products since 1958.

Arcoroc™ has developed a range of **innovative** and functional **global tableware solutions**, designed for **intensive** use in the catering industry, which is now recognized worldwide and makes us the preferred partner of the world's leading hotel, restaurant and bar chains.

This has led to an unrivalled presence, made possible by our **unique know-how** and constant quest for **innovation** in materials and design.

Ultimately, Arcoroc™ has the sole aim of resisting both the pressure and rhythm of your daily life, but also matching your creativity and desire to satisfy your customers.

Arcoroc™ also develops **sustainable product solutions** that are easy to transport, **healthy, hygienic**, and have a **reduced carbon footprint**, so that together we can build the responsible and fair catering of tomorrow.

Arcoroc™ is a brand of the ARC Group, and benefits from the know-how and heritage of this major industrial group that was founded in 1825. It has since become the world leader in tableware.

In 2026, a new chapter begins for **Arcoroc™** with the launch of **the high-quality Crystal Glass**.

Barware



Institutional



Reuse



More info
about
Chef&Sommelier



Chef&Sommelier™ symbolizes **an art of living** that embodies the richness of French gastronomy and oenology.

Chef&Sommelier™ imagines glassware collections with pure and **elegant** design. It offers a unique signature for serving **fine** tables, and the **demanding** professionals who seek to sublimate their savoir-faire, while awakening the senses and creating unforgettable tasting experiences for guests.

The **Chef&Sommelier™** collections are part of a world of **innovation**, **passion**, **elegance** and **exacting** standards.

With **Chef&Sommelier™**, make way for **pleasure**, **creativity**, **discovery** and **shared authenticity!**

It is reassuring to know that all **Chef&Sommelier™** items are produced in Krysta™, a new-generation of crystal glass, which is made in France in the "Haut de France" region.

Chef&Sommelier™ is an ARC Group brand, benefiting from the know-how and heritage of this major industrial group. It was founded in 1825 and has since become the world leader in tableware.

Today, Chef&Sommelier™ unveils **the EXTRA-THIN collection**, the unique extra-thin crystal glass **manufactured in France**.

Universal - Trendy



Symétrie

Expert



Exaltation

Premium - Extra thin



Galea

NOVELTIES



Mylla



Galea

NOVELTIES

ARCOROC



Disco



Wells



Restaurant



Jolly



Galea



STEMWARE



Mylla

NEW

Galea

Chef&Sommelier **KRYSTA**

EXTRA-THIN / * EFFERVESCENCE PLUS



65 cl
Ø M = 100 mm
H = 240 mm
W = 185 g
X2712
F6/B2=12



55 cl
Ø M = 95 mm
H = 240 mm
W = 185 g
X2713
F6/B2=12



47 cl
Ø M = 90 mm
H = 230 mm
W = 160 g
X2495
F6/B2=12



38 cl
Ø M = 85 mm
H = 225 mm
W = 150 g
X2714
F6/B2=12



NEW

Mylla

Chef&Sommelier **KRYSTA**

EXTRA-THIN / * EFFERVESCENCE PLUS



65 cl
Ø M = 105 mm
H = 245 mm
W = 185 g
X2716
F6/B2=12



55 cl
Ø M = 95 mm
H = 250 mm
W = 185 g
X2717
F6/B2=12



47 cl
Ø M = 90 mm
H = 240 mm
W = 160 g
X2500
F6/B2=12



38 cl
Ø M = 85 mm
H = 230 mm
W = 150 g
X2718
F6/B2=12

C&S - STEMWARE



Cabernet Abondant

Chef&Sommelier **KRYSTA**

SHEER RIM



70 cl
 Ø M = 110 mm
 H = 220 mm
 W = 260 g
FJ037 ♦
 F6/B2=12



50 cl
 Ø M = 100 mm
 H = 200 mm
 W = 220 g
FJ038 ♦
 F6/B2=12



Cabernet Ballon

Chef&Sommelier **KRYSTA**

SHEER RIM



70 cl
 Ø M = 115 mm
 H = 220 mm
 W = 270 g
X2038
 F6/B4=24



58 cl
 Ø M = 105 mm
 H = 210 mm
 W = 240 g
X2059
 F6/B4=24



47 cl
 Ø M = 100 mm
 H = 195 mm
 W = 190 g
47017
 F6/B4=24



35 cl
 Ø M = 90 mm
 H = 180 mm
 W = 190 g
X2050
 F6/B4=24

Cabernet Suprême

Chef&Sommelier **KRYSTA**

SHEER RIM



62 cl
 Ø M = 95 mm
 H = 240 mm
 W = 260 g
FJ 035 ♦
 F6/B2=12



47 cl
 Ø M = 85 mm
 H = 215 mm
 W = 220 g
FJ 036 ♦
 F6/B2=12



Cabernet Tulipe

Chef&Sommelier **KRYSTA**

SHEER RIM / * EFFERVESCENCE PLUS

75 cl Ø M = 100 mm H = 255 mm W = 230 g X2049 F6/B2=12	58 cl Ø M = 95 mm H = 230 mm W = 230 g 46888 F6/B4=24	47 cl Ø M = 90 mm H = 220 mm W = 200 g X2033 F6/B4=24	35 cl Ø M = 80 mm H = 205 mm W = 185 g X2055 F6/B4=24	35 cl CABERNET TULIPE GRAPPE Ø M = 80 mm H = 205 mm W = 185 g P9026 F6/B4=24	35 cl CABERNET TULIPE ELLIPSE Ø M = 80 mm H = 205 mm W = 185 g J4587 F6/B4=24	25 cl Ø M = 70 mm H = 180 mm W = 150 g X2056 F6/B4=24	19 cl Ø M = 65 mm H = 165 mm W = 145 g 53468 F6/B4=24
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12 cl Ø M = 55 mm H = 150 mm W = 105 g X2036 F6/B4=24	7 cl Ø M = 50 mm H = 135 mm W = 80 g V5794 ♦ F6/B4=24	24 cl Ø M = 70 mm H = 235 mm W = 140 g X2066 F6/B4=24	16 cl Ø M = 70 mm H = 225 mm W = 145 g X2053 F6/B4=24	47 cl Ø M = 80 mm H = 190 mm W = 240 g G3570 F6/B4=24	40 cl Ø M = 80 mm H = 170 mm W = 195 g X2057 F6/B4=24
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Cabernet Vins Jeunes

Chef&Sommelier **KRYSTA**

SHEER RIM



≈16 cl	≈13 cl	≈10 cl	≈15 cl ≈12,5 cl ≈10 cl
58 cl Ø M = 105 mm H = 225 mm W = 210 g X2035 F6/B4=24	47 cl Ø M = 100 mm H = 215 mm W = 190 g X1720 F6/B4=24	35 cl Ø M = 90 mm H = 200 mm W = 165 g X2034 F6/B4=24	35 cl CABERNET VINS JEUNES GRAPPE Ø M = 90 mm H = 200 mm W = 165 g P8619 F6/B4=24

Champagne & Cocktail

Chef&Sommelier **KRYSTA**

SHEER RIM / * EFFERVESCENCE PLUS



30 cl COUPE ●
 Ø M = 95 mm
 H = 190 mm
 W = 130 g
N6386 ◆
 F6/B4=24



21 cl COUPE
 Ø M = 95 mm
 H = 150 mm
 W = 100 g
Q7785 ◆
 F6/B4=24



30 cl COUPE
 Ø M = 120 mm
 H = 170 mm
 W = 175 g
N6815
 F6/B2=12



21 cl COUPE
 Ø M = 115 mm
 H = 180 mm
 W = 170 g
L3678
 F6/B4=24

● Coupe
 MACARON FASCINATION.



30 cl MARTINI
 Ø M = 120 mm
 H = 190 mm
 W = 220 g
N6831
 F6/B2=12



21 cl MARTINI
 Ø M = 115 mm
 H = 170 mm
 W = 220 g
N6887
 F6/B2=12



44 cl HURRICANE
 Ø M = 80 mm
 H = 210 mm
 W = 300 g
V3263
 F6/B4=24



15 cl NICK & NORA
 Ø M = 70 mm
 H = 145 mm
 W = 100 g
Q3702 ◆
 F6/B4=24



Distinction

Chef&Sommelier **KRYSTA**

SHEER RIM / * EFFERVESCENCE PLUS



47 cl
 Ø M = 95 mm
 H = 235 mm
 W = 185 g
Q9064
 F6/B4=24



38 cl
 Ø M = 90 mm
 H = 220 mm
 W = 175 g
Q9062
 F6/B4=24



28 cl
 Ø M = 85 mm
 H = 210 mm
 W = 150 g
Q9990
 F6/B4=24



23 cl
 Ø M = 70 mm
 H = 235 mm
 W = 130 g
Q9080
 F6/B4=24

Évidence

Chef&Sommelier **KRYSTA**
SHEER RIM / * EFFERVESCENCE PLUS



45 cl
Ø M = 85 mm
H = 210 mm
W = 180 g
X2068
F6/B4=24



35 cl
Ø M = 80 mm
H = 190 mm
W = 140 g
X2042
F6/B4=24



27 cl
Ø M = 75 mm
H = 180 mm
W = 120 g
X2058
F6/B4=24



16 cl
Ø M = 65 mm
H = 190 mm
W = 140 g
X2063
F6/B4=24



C&S - STEMWARE



Exaltation

Chef&Sommelier **KRYSTA**
SHEER RIM

NEW



75 cl
Ø M = 105 mm
H = 260 mm
W = 220 g
V6719 ♦
F6/B2=12



55 cl
Ø M = 95 mm
H = 240 mm
W = 195 g
V6189
F6/B2=12



47 cl
Ø M = 90 mm
H = 225 mm
W = 185 g
V6190
F6/B2=12
V6831
F2/B8=16



38 cl
Ø M = 85 mm
H = 215 mm
W = 165 g
V6191
F6/B2=12



35 cl
Ø M = 80 mm
H = 235 mm
W = 155 g
Q0818
F6/B4=24



30 cl
Ø M = 80 mm
H = 210 mm
W = 150 g
Q1151
F6/B4=24
Q9945
F2/B4=8



40 cl HB •
Ø M = 90 mm
H = 105 mm
W = 140 g
N0834 ♦
F6/B4=24



* A UNIQUE EFFERVESCENCE TREATMENT.
"Patented in France under number FR 20014773".

• Tumbler MACARON.



Macaron

Chef&Sommelier **KRYSTA**

SHEER RIM / * EFFERVESCENCE PLUS

◆ DROP CONTROL / MOUTH BLOWN



≈ 19 cl

60 cl
Ø M = 105 mm
H = 235 mm
W = 195 g
L9414 ◆
F6/B2=12



≈ 15 cl

50 cl
Ø M = 100 mm
H = 215 mm
W = 165 g
L9412 ◆
F6/B4=24



≈ 12,5 cl

40 cl
Ø M = 95 mm
H = 200 mm
W = 135 g
L9267 ◆
F6/B4=24

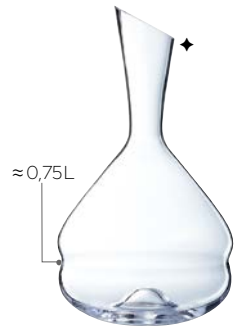


≈ 12,5 cl

30 cl
Ø M = 85 mm
H = 200 mm
W = 130 g
L9348 ◆
F6/B4=24



40 cl HB
Ø M = 90 mm
H = 105 mm
W = 140 g
N0834 ◆
F6/B4=24



≈ 0,75L

2 L
Ø M = 165 mm
H = 310 mm
W = 700 g
V6503 ◆
F1/B2=2

Open'Up

SHEER RIM / * EFFERVESCENCE PLUS

Chef&Sommelier **KRYSTA**

◆ DROP CONTROL / MOUTH BLOWN



≈ 11 cl

55 cl TANNIC
Ø M = 105 mm
H = 235 mm
W = 210 g
U1013
F6/B4=24



≈ 9,5 cl

47 cl SOFT
Ø M = 105 mm
H = 225 mm
W = 210 g
U1012
F6/B4=24



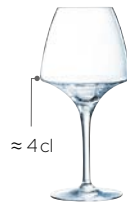
≈ 6 cl

40 cl UNIVERSAL TASTING
Ø M = 90 mm
H = 230 mm
W = 200 g
U1011
F6/B4=24



≈ 10 cl

37 cl ROUND
Ø M = 95 mm
H = 210 mm
W = 170 g
U1010
F6/B4=24



≈ 4 cl

32 cl PRO TASTING
Ø M = 85 mm
H = 180 mm
W = 135 g
U1008
F6/B4=24



≈ 12,5 cl

20 cl
Ø M = 75 mm
H = 235 mm
W = 165 g
U1051
F6/B4=24



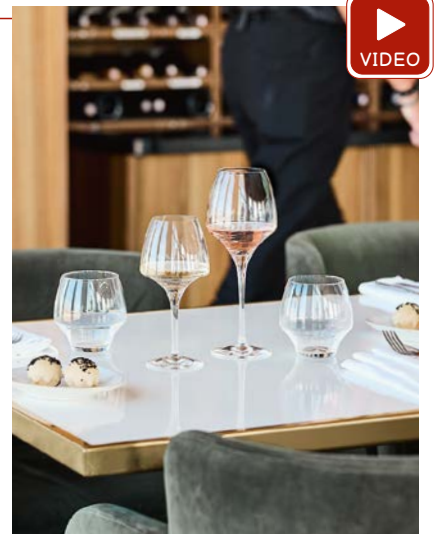
35 cl HB
Ø M = 80 mm
H = 120 mm
W = 150 g
U1041
F6/B4=24



38 cl OF
Ø M = 95 mm
H = 95 mm
W = 160 g
U1033
F6/B4=24



1,4 L
Ø M = 145 mm
H = 315 mm
W = 610 g
D6653 ◆
F1/B2=2



Open' Up Spirit

Chef & Sommelier **KRYSTA**

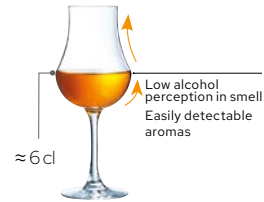
SHEER RIM



≈10 cl
39 cl ARDENT
Ø M = 105 mm
H = 130 mm
W = 170 g
U1059 ♦
F6/B4=24



≈7 cl
30 cl WARM
Ø M = 100 mm
H = 85 mm
W = 155 g
U1032
F6/B4=24



≈6 cl
16,5 cl AMBIENT
Ø M = 70 mm
H = 170 mm
W = 105 g
U1062 ♦
F6/B4=24

Low alcohol perception in smell
Easily detectable aromas

C&S - STEMWARE

Reveal' Up

Chef & Sommelier **KRYSTA**

SHEER RIM / * EFFERVESCENCE PLUS



≈12 cl
50 cl SOFT
Ø M = 95 mm
H = 245 mm
W = 200 g
N1738
F6/B2=12



≈10 cl
40 cl SOFT
Ø M = 90 mm
H = 230 mm
W = 195 g
J8743
F6/B4=24



≈7 cl
30 cl SOFT
Ø M = 85 mm
H = 215 mm
W = 140 g
J8908
F6/B4=24



≈13 cl
55 cl INTENSE
Ø M = 110 mm
H = 235 mm
W = 200 g
J9014
F6/B4=24



≈10 cl
45 cl INTENSE
Ø M = 105 mm
H = 220 mm
W = 190 g
J8742
F6/B4=24



21 cl
21 cl INTENSE
Ø M = 70 mm
H = 235 mm
W = 155 g
J8907
F6/B4=24



Sensation Exalt

Chef&Sommelier **KRYSTA**
SHEER RIM / * EFFERVESCENCE PLUS



41 cl

Ø M = 90 mm
H = 205 mm
W = 270 g
X2047
F6/B4=24



31 cl

Ø M = 80 mm
H = 200 mm
W = 220 g
X1722
F6/B4=24



25 cl

Ø M = 75 mm
H = 190 mm
W = 165 g
X2046
F6/B4=24



20 cl

Ø M = 70 mm
H = 180 mm
W = 160 g
X2040
F6/B4=24



19 cl *

Ø M = 70 mm
H = 210 mm
W = 170 g
X2048
F6/B4=24



Séquence

Chef&Sommelier **KRYSTA**
SHEER RIM / * EFFERVESCENCE PLUS



74 cl

Ø M = 100 mm
H = 235 mm
W = 200 g
L9951 ♦
F6/B2=12



62 cl

Ø M = 95 mm
H = 235 mm
W = 210 g
N9710 ♦
F6/B4=24



55 cl

Ø M = 90 mm
H = 235 mm
W = 190 g
L9950
F6/B2=12



44 cl

Ø M = 90 mm
H = 225 mm
W = 180 g
L9949
F6/B2=12



35 cl

Ø M = 80 mm
H = 210 mm
W = 155 g
L9948
F6/B4=24



24 cl IMPERIALE *

Ø M = 70 mm
H = 235 mm
W = 155 g
P3787
F6/B4=24



17 cl *

Ø M = 70 mm
H = 210 mm
W = 135 g
L9947
F6/B4=24



47 cl MULTIPURPOSE

Ø M = 85 mm
H = 180 mm
W = 165 g
N9711 ♦
F6/B4=24



37 cl BEER

Ø M = 80 mm
H = 150 mm
W = 130 g
P0089 ♦
F6/B4=24



21 cl PORTO

Ø M = 65 mm
H = 190 mm
W = 115 g
N9696 ♦
F6/B4=24

Spirits

Chef&Sommelier **KRYSTA**

SHEER RIM



70 cl COGNAC

Ø M=115 mm
H=165 mm
W=200 g

N8172 ♦
F6/B4=24



17 cl RHUM

Ø M = 75 mm
H=130 mm
W=105 g

N6374
F6/B4=24



12 cl SHERRY

Ø M=60 mm
H=190 mm
W=80 g

N8209 ♦
F6/B4=24



11 cl CORDIAL

Ø M=60 mm
H=200 mm
W=90 g

N8212 ♦
F6/B4=24



10 cl GRAPPA

Ø M = 65 mm
H=180 mm
W=95 g

N8211 ♦
F6/B4=24



6,5 cl CORDIAL

Ø M=56 mm
H=160 mm
W=105 g

N8213 ♦
F6/B4=24

Sublym

Chef&Sommelier **KRYSTA**

SHEER RIM / * EFFERVESCENCE PLUS



55 cl

Ø M = 90 mm
H = 260 mm
W = 220 g

V3604
F6/B2=12



45 cl

Ø M = 90 mm
H = 250 mm
W = 210 g

N1739
F6/B2=12



35 cl

Ø M = 80 mm
H = 230 mm
W = 175 g

L2761
F6/B4=24



25 cl

Ø M = 70 mm
H = 210 mm
W = 150 g

L2609
F6/B4=24



21 cl

Ø M = 60 mm
H = 240 mm
W = 140 g

L2762
F6/B4=24



60 cl BALLON

Ø M = 110 mm
H = 230 mm
W = 210 g

N4742
F6/B2=12



35 cl MULTIPURPOSE

Ø M = 80 mm
H = 180 mm
W = 175 g

N5368
F6/B4=24



Symétrie

Chef&Sommelier **KRYSTA**
SHEER RIM / * EFFERVESCENCE PLUS



55 cl
Ø M = 90 mm
H = 260 mm
W = 220 g
V2696
F6/B4=24



45 cl
Ø M = 90 mm
H = 250 mm
W = 210 g
V0391
F6/B4=24



35 cl
Ø M = 80 mm
H = 230 mm
W = 180 g
V1483
F6/B4=24



58 cl
Ø M = 105 mm
H = 210 mm
W = 240 g
Q8707
F6/B4=24



21 cl
Ø M = 115 mm
H = 180 mm
W = 170 g
V1171
F6/B4=24



21 cl
Ø M = 65 mm
H = 240 mm
W = 140 g
V2697
F6/B4=24



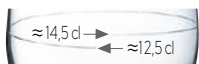
16 cl
Ø M = 65 mm
H = 200 mm
W = 130 g
V1375
F6/B4=24

Vin au verre

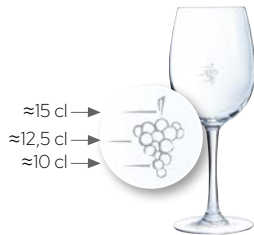
Chef&Sommelier **KRYSTA**

Full collection, (P.19).

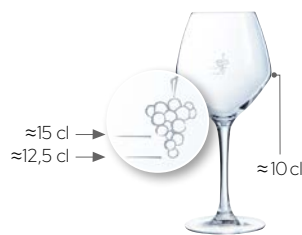
SHEER RIM



35 cl CABERNET TULIPE
ELLIPSE
Ø M = 80 mm
H = 205 mm
W = 185 g
J4587
F6/B4=24



35 cl CABERNET TULIPE
GRAPPE
Ø M = 80 mm
H = 205 mm
W = 185 g
P9026
F6/B4=24



35 cl CABERNET VINS JEUNES
GRAPPE
Ø M = 90 mm
H = 200 mm
W = 165 g
P8619
F6/B4=24





Our glasses enhance every wine and enrich the art of table service.
Explore our collections, each defined by a unique philosophy.



GALEA



MYLLA

All our stemglasses are made to enhance the tasting experience of any wines thanks to our Krysta™ benefits.



THE EXTRA-THIN*



Discover our collections in the Extra-Thin leaflet.

Our Extra-Thin collections push the boundaries of delicacy for an unparalleled experience. Their ultra-thin rims disappear, allowing the wine to glide smoothly and express its full character.



EXALTATION for sparkling wines



OPEN'UP for young wines



MACARON for organic wines



REVEAL'UP SOFT for still & sparkling, young & mature wines



REVEAL'UP INTENSE for powerful full-bodied wines

THE EXPERTS



Discover our collections in the Experts leaflet.

Our Experts range is the result of extensive research into how glass shape impacts aromas. They are the top choice for professionals who want to master every nuance of wine tasting.

Timeless

Functional

Trendy



CABERNET BALLON



CABERNET TULIPE



SENSATION EXALT



ÉVIDENCE



CABERNET VINS JEUNES



SYMÉTRIE



SUBLYM



EXALTATION



DISTINCTION



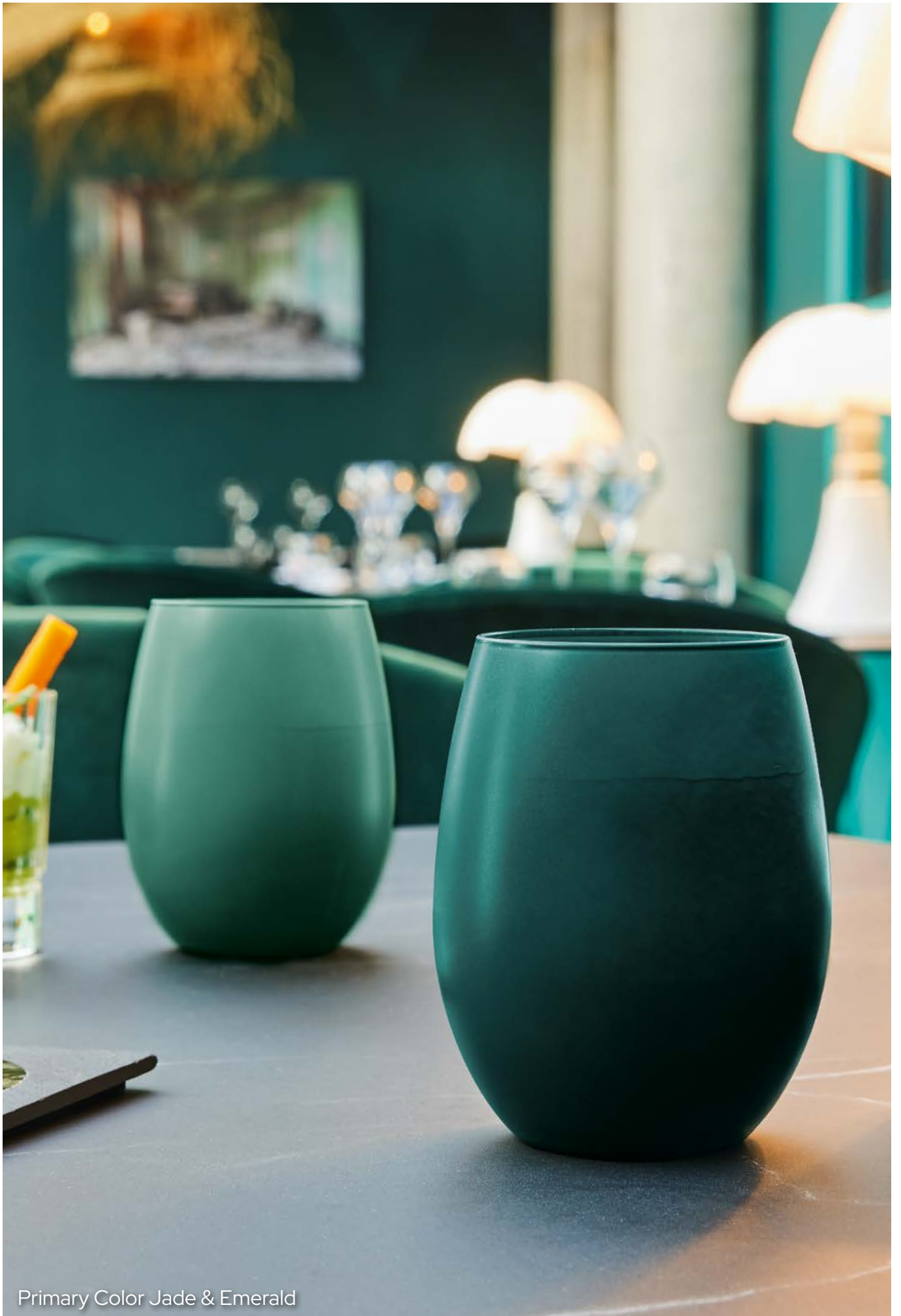
CHAMPAGNE COCKTAIL

THE UNIVERSALS



Discover our collections in the Universals leaflet.

Our Universals glasses are the ideal solution for those who want versatility. Their balanced shape is designed to enhance a wide variety of wines-red, white, or rosé, and to offer remarkable durability and a timeless elegance.



Primary Color Jade & Emerald



TUMBLERS



Absoluty

Chef&Sommelier **KRYSTA**

SHEER RIM



45 cl HB
 Ø M = 85 mm
 H = 130 mm
 W = 220 g
Q9217
 F6/B4=24



37 cl HB
 Ø M = 80 mm
 H = 120 mm
 W = 190 g
Q9216
 F6/B4=24



32 cl OF
 Ø M = 85 mm
 H = 90 mm
 W = 175 g
Q9214
 F6/B4=24



25 cl OF
 Ø M = 80 mm
 H = 85 mm
 W = 150 g
Q9215
 F6/B4=24

Lima

Chef&Sommelier **KRYSTA**

SHEER RIM



45 cl HB
 Ø M = 80 mm
 H = 160 mm
 W = 250 g
L2356
 F6/B4=24



40 cl HB
 Ø M = 80 mm
 H = 135 mm
 W = 240 g
L8110
 F6/B4=24



38 cl HB
 Ø M = 90 mm
 H = 110 mm
 W = 220 g
G3368
 F6/B4=24



35 cl OF
 Ø M = 95 mm
 H = 85 mm
 W = 225 g
G3367
 F6/B4=24



Macaron

Chef&Sommelier **KRYSTA**

SHEER RIM

Full collection, (P.22).



40 cl HB
 Ø M = 90 mm
 H = 105 mm
 W = 140 g
N0834
 F6/B4=24

Open'Up

Chef&Sommelier **KRYSTA**

SHEER RIM

Full collection, (P.22).



35 cl HB
 Ø M = 80 mm
 H = 120 mm
 W = 150 g
U1041
 F6/B4=24



38 cl OF
 Ø M = 95 mm
 H = 95 mm
 W = 160 g
U1033
 F6/B4=24



Primary

Chef&Sommelier **KRYSTA**

SHEER RIM



44 cl HB
 Ø M = 90 mm
 H = 110 mm
 W = 155 g
G 3323
 F6/B4=24



40 cl HB
 Ø M = 75 mm
 H = 130 mm
 W = 150 g
L 8677
 F6/B4=24



36 cl HB
 Ø M = 80 mm
 H = 100 mm
 W = 155 g
G 3322
 F6/B4=24



27 cl HB
 Ø M = 75 mm
 H = 95 mm
 W = 125 g
G 0036
 F6/B4=24



Primary Color

Chef&Sommelier **SPRAY COLOR**

SHEER RIM / PROFESSIONAL 2000 CYCLES



36 cl HB
BLACK MAT
 Ø M = 80 mm
 H = 100 mm
 W = 155 g
L 9406
 FF6/B4=24



36 cl HB
WHITE MAT
 Ø M = 80 mm
 H = 100 mm
 W = 155 g
L 9407
 FF6/B4=24



36 cl HB
EMERALD
 Ø M = 80 mm
 H = 100 mm
 W = 155 g
V 3051
 FF6/B4=24



36 cl HB
JADE
 Ø M = 80 mm
 H = 100 mm
 W = 155 g
V 3052
 FF6/B4=24

Vigne

Chef&Sommelier **KRYSTA**

SHEER RIM



45 cl HB
 Ø M = 70 mm
 H = 165 mm
 W = 310 g
L 2369
 F6/B4=24



33 cl HB
 Ø M = 70 mm
 H = 125 mm
 W = 240 g
G 3674
 F6/B4=24



22 cl HB
 Ø M = 60 mm
 H = 110 mm
 W = 190 g
G 3658
 F6/B4=24



37 cl OF
 Ø M = 95 mm
 H = 90 mm
 W = 380 g
L 2370
 F6/B4=24



31 cl OF
 Ø M = 85 mm
 H = 85 mm
 W = 260 g
G 3666
 F6/B4=24



20 cl OF
 Ø M = 75 mm
 H = 75 mm
 W = 220 g
G 3659
 F6/B4=24



Lima



Macaron



DECANTERS



Explore

NEW

Abundance

Chef&Sommelier **KRYSTA**

MOUTH BLOWN



1,6 L
Ø M = 190 mm
H = 235 mm
W = 700 g
V9689 ♦
F1/B2=2

Explore

Chef&Sommelier **KRYSTA**

DROP CONTROL / MOUTH BLOWN



1,3 L
Ø M = 145 mm
H = 325 mm
W = 800 g
V4667 ♦
F1/B2=2



Macaron

Chef&Sommelier **KRYSTA**

Full collection, (P.22).

DROP CONTROL / MOUTH BLOWN

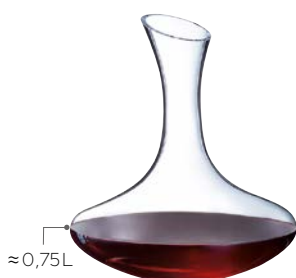


2 L
Ø M = 165 mm
H = 310 mm
W = 700 g
V6503 ♦
F1/B2=2

Opening

Chef&Sommelier **KRYSTA**

DROP CONTROL / MOUTH BLOWN



0,9 L
Ø M = 210 mm
H = 240 mm
W = 660 g
R0020 ♦
F1/B2=2

Open'Up

Chef&Sommelier **KRYSTA**

Full collection, (P.22).

DROP CONTROL / MOUTH BLOWN








1,4 L
Ø M = 145 mm
H = 315 mm
W = 610 g
D6653 ♦
F1/B2=2



Decanters for sommeliers

Chef&Sommelier decanters are useful tools for sommeliers and waiters to magnify wines. Here is how to use them properly.

CARAFES	To decant	To oxygenate
Abondance Chef&Sommelier 	✓	
Explore* Chef&Sommelier 	✓	
Macaron* Chef&Sommelier 		✓
Opening Chef&Sommelier 	✓	
Open'Up* Chef&Sommelier 		✓



To decant:

Effective to remove and retains the deposits, especially coming from the mature or bio wines.

To oxygenate:

When vigorously shaken, the decanter thanks to the angular shape develops the aromas of young wine.



Minéral

ARCOROC

STEMWARE



V. Juliette Grappe

Magnifique

Magnifique

ARCOROC CRYSTAL GLASS

SHEER RIM



47 cl
Ø M = 95 mm
H = 225 mm
W = 180 g
L 9398
F6/B2=12



35 cl
Ø M = 90 mm
H = 210 mm
W = 160 g
L 9396
F6/B4=24



Discover our collections in the Crystal Glass leaflet.



Minéral

ARCOROC CRYSTAL GLASS

SHEER RIM / * EFFERVESCENCE PLUS



45 cl
Ø M = 85 mm
H = 235 mm
W = 185 g
H2006
F6/B4=24



35 cl
Ø M = 80 mm
H = 220 mm
W = 195 g
H2007
F6/B4=24



27 cl
Ø M = 75 mm
H = 200 mm
W = 155 g
H2010
F6/B4=24



16 cl
Ø M = 65 mm
H = 225 mm
W = 130 g
H2090
F6/B4=24



V. Juliette

ARCOROC CRYSTAL GLASS

SHEER RIM / * EFFERVESCENCE PLUS



50 cl
Ø M = 90 mm
H = 215 mm
W = 230 g
N5993
F6/B4=24



40 cl
Ø M = 85 mm
H = 205 mm
W = 190 g
N4907
F6/B4=24



30 cl
Ø M = 80 mm
H = 190 mm
W = 150 g
N5163
F6/B4=24



30 cl V. JULIETTE GRAPPE
Ø M = 80 mm
H = 190 mm
W = 150 g
P 8575
F6/B4=24



23 cl
Ø M = 70 mm
H = 220 mm
W = 140 g
N5082
F6/B4=24



40 cl HB
Ø M = 90 mm
H = 110 mm
W = 165 g
N5994
F6/B4=24



35 cl OF
Ø M = 95 mm
H = 85 mm
W = 150 g
N5995
F6/B4=24

TEMPERED

Amélia

ARCOROC TEMPERED

PERFECTLY STACKABLE



25 cl
Ø M = 80 mm
H = 115 mm
W = 160 g
E 3562
F12/B4=48



19 cl
Ø M = 70 mm
H = 105 mm
W = 140 g
E 3559
F12/B4=48



16 cl
Ø M = 70 mm
H = 100 mm
W = 130 g
75187
F12/B4=48

Domaine

ARCOROC TEMPERED



47 cl
Ø M = 90 mm
H = 220 mm
W = 200 g
L 8904
F6/B2=12



37 cl
Ø M = 85 mm
H = 200 mm
W = 170 g
L 7426
F6/B4=24



27 cl
Ø M = 75 mm
H = 180 mm
W = 145 g
L 8535
F6/B4=24

Élisa

ARCOROC TEMPERED



42 cl
Ø M = 85 mm
H = 210 mm
W = 240 g
X 1397
F6/B6=36



30 cl
Ø M = 75 mm
H = 195 mm
W = 190 g
J 4727
F6=6
J 4728
F6/B4=24



23 cl
Ø M = 70 mm
H = 175 mm
W = 170 g
J 4729
F6=6
J 4730
F6/B8=48



17 cl
Ø M = 53 mm
H = 190 mm
W = 130 g
J 4734
F6=6
J 4746
F6/B4=24



23 cl OF
Ø M = 75 mm
H = 80 mm
W = 185 g
J 4591
F6/B4=24



Linéal

ARCOROC TEMPERED



31 cl
Ø M = 80 mm
H = 195 mm
W = 150 g
C 3570
F6/B4=24



25 cl
Ø M = 75 mm
H = 175 mm
W = 145 g
C 3572
F6/B4=24



19 cl
Ø M = 70 mm
H = 165 mm
W = 130 g
C 3571
F6/B4=24



Normandie

ARCOROC TEMPERED



24 cl
 Ø M = 75 mm
 H = 160 mm
 W = 230 g
07810
 F12/B4=48
64365
 A48=48



16 cl
 Ø M = 65 mm
 H = 145 mm
 W = 180 g
11392
 F12/B4=48
59092
 A48=48



14 cl
 Ø M = 57 mm
 H = 175 mm
 W = 180 g
13515
 F12/B4=48
59578
 A48=48



Princesa

ARCOROC TEMPERED



42 cl
 Ø M = 90 mm
 H = 210 mm
 W = 220 g
P4000
 F6/B4=24



31 cl
 Ø M = 80 mm
 H = 195 mm
 W = 180 g
J4158
 F6=6
P3263
 F6/B4=24



23 cl
 Ø M = 75 mm
 H = 175 mm
 W = 145 g
J4160
 F6=6
J4159
 F6/B4=24



19 cl
 Ø M = 70 mm
 H = 165 mm
 W = 120 g
J4162
 F6=6
J4161
 F6/B4=24



15 cl
 Ø M = 60 mm
 H = 195 mm
 W = 140 g
J4167
 F6=6
P3999
 F6/B4=24



15 oz. HB 47 cl
 Ø M = 70 mm
 H = 165 mm
 W = 290 g
16148
 A24=24
55355
 A48=48



12 oz. HB 34 cl
 Ø M = 65 mm
 H = 150 mm
 W = 260 g
X2368
 F6/B4=24
42441
 A48=48



10 oz. HB 28 cl
 Ø M = 65 mm
 H = 125 mm
 W = 240 g
42440
 A48=48



8 oz. HB 23 cl
 Ø M = 65 mm
 H = 110 mm
 W = 210 g
J4170
 F6/B8=48
42439
 A48=48



6 oz. HB 17 cl
 Ø M = 65 mm
 H = 85 mm
 W = 180 g
J4171
 F6/B8=48
42438
 A48=48



11 oz. OF 31 cl
 Ø M = 80 mm
 H = 95 mm
 W = 280 g
J4168
 F6/B6=36
43826
 A48=48



8 oz. OF 23 cl
 Ø M = 70 mm
 H = 85 mm
 W = 210 g
J4169
 F6/B4=24



Ballon

ARCOROC



25 cl
 Ø M = 84 mm
 H = 138 mm
 W = 140 g
V4445
 A24=24
V4448 J.012CE
 A24=24



19 cl
 Ø M = 77 mm
 H = 130 mm
 W = 120 g
V4300
 A24=24

Élégance

ARCOROC



31 cl
 Ø M = 80 mm
 H = 180 mm
 W = 175 g
50143
 F6/B6=36



24,5 cl
 Ø M = 75 mm
 H = 165 mm
 W = 140 g
37405
 F12/B4=48
73056
 A48=48



19 cl
 Ø M = 70 mm
 H = 150 mm
 W = 125 g
37413
 F12/B4=48
73077
 A48=48



14,5 cl
 Ø M = 65 mm
 H = 140 mm
 W = 95 g
37249
 F12/B4=48



12 cl
 Ø M = 59 mm
 H = 135 mm
 W = 95 g
37439
 F12/B4=48



6,5 cl
 Ø M = 48 mm
 H = 115 mm
 W = 70 g
37264
 F12/B4=48



17 cl
 Ø M = 57 mm
 H = 175 mm
 W = 115 g
X0457
 FA12/B4=48



13 cl
 Ø M = 58 mm
 H = 180 mm
 W = 110 g
X1989
 F12/B4=48



10 cl
 Ø M = 58 mm
 H = 160 mm
 W = 105 g
X2001
 F12/B4=48
X2002
 A48=48



16 cl
 Ø M = 90 mm
 H = 120 mm
 W = 130 g
37652
 F12/B4=48



34 cl HB
 Ø M = 65 mm
 H = 145 mm
 W = 260 g
X0864
 A48=48



28 cl HB
 Ø M = 65 mm
 H = 130 mm
 W = 250 g
X0866
 A48=48



23 cl HB
 Ø M = 65 mm
 H = 110 mm
 W = 220 g
V8276
 A48=48



17 cl HB
 Ø M = 65 mm
 H = 85 mm
 W = 190 g
X0868
 A48=48

Reims

ARCOROC



14,5 cl
 Ø M = 55 mm
 H = 155 mm
 W = 115 g
39082
 F12=12



Savoie

ARCOROC



35 cl
Ø M = 85 mm
H = 185 mm
W = 180 g
50463
F6/B8=48



24 cl
Ø M = 75 mm
H = 150 mm
W = 125 g
27778
F12/B4=48



19 cl
Ø M = 70 mm
H = 140 mm
W = 110 g
27786
F12/B4=48



15 cl
Ø M = 65 mm
H = 135 mm
W = 100 g
27794
F12/B4=48



17 cl
Ø M = 60 mm
H = 170 mm
W = 115 g
27810
F12/B4=48



Silhouette

ARCOROC



47 cl
Ø M = 90 mm
H = 195 mm
W = 180 g
V3228
F6/B4=24



31 cl
Ø M = 80 mm
H = 180 mm
W = 165 g
V3217
F6/B4=24



25 cl
Ø M = 75 mm
H = 165 mm
W = 145 g
V3216
F6/B4=24



19 cl
Ø M = 70 mm
H = 155 mm
W = 120 g
V3215
F6/B4=24



18 cl
Ø M = 65 mm
H = 180 mm
W = 120 g
V3226
F6/B4=24

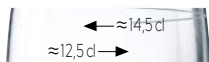
Vin au verre

ARCOROC

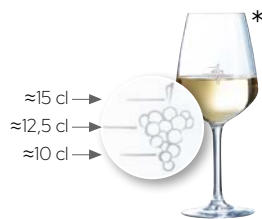


• Iso 3591
Tasting glass for sensory analysis of wines certification

* CRYSTAL GLASS
SHEER RIM



21,5 cl VITICOLE •
ELLIPSE
Ø M = 65 mm
H = 155 mm
W = 125 g
C6308
F12/B4=48
Full collection, (P.45).



30 cl V. JULIETTE
GRAPPE
Ø M = 80 mm
H = 190 mm
W = 150 g
P8575
F6/B4=24
Full collection, (P.40).



Vina

ARCOROC



58 cl
Ø M = 95 mm
H = 230 mm
W = 230 g
L3605
F6/B4=24



48 cl
Ø M = 90 mm
H = 220 mm
W = 200 g
L1348
F6/B4=24



36 cl
Ø M = 80 mm
H = 200 mm
W = 180 g
L1349
F6/B4=24



26 cl
Ø M = 70 mm
H = 180 mm
W = 150 g
L1967
F6/B4=24



19 cl
Ø M = 70 mm
H = 225 mm
W = 140 g
L1351
F6/B4=24



70 cl
Ø M = 115 mm
H = 195 mm
W = 250 g
N2760
F6/B2=12



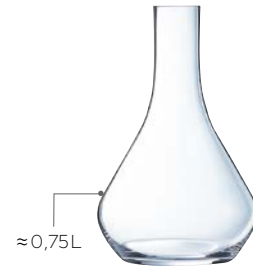
58 cl **SPLENDID**
Ø M = 105 mm
H = 210 mm
W = 210 g
P7908
F6/B4=24



36 cl **HB**
Ø M = 75 mm
H = 120 mm
W = 200 g
L1346
F6/B4=24



34 cl **OF**
Ø M = 90 mm
H = 85 mm
W = 185 g
L1347
F6/B4=24



≈0,75L

1,5 L
Ø M = 155 mm
H = 245 mm
W = 770 g
V1308 ♦
F1/B2=2

Viticole

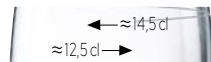
ARCOROC



31 cl
Ø M = 70 mm
H = 175 mm
W = 155 g
42257
F6=6
42250
F6/B4=24



21,5 cl •
Ø M = 65 mm
H = 155 mm
W = 125 g
37266
F6=6
37260
F6/B4=24



21,5 cl **VITICOLE** •
ELLIPSE
Ø M = 65 mm
H = 155 mm
W = 125 g
C6308
F12/B4=48



12 cl
Ø M = 54 mm
H = 130 mm
W = 90 g
42260
F6=6
42258
F6/B4=24



• Iso 3591

Tasting glass for sensory analysis of wines certification



Arcadie

Broadway

Table & Bar TUMBLERS



Princesa

CRYSTAL GLASS

NEW

Disco

ARCOROC CRYSTAL GLASS

Full collection, (P.63).

SHEER RIM



45 cl HB
Ø M = 85 mm
H = 135 mm
W = 270 g
X2702
F6/B4=24



38 cl OF
Ø M = 95 mm
H = 90 mm
W = 240 g
X2607
F6/B4=24



32 cl OF
Ø M = 90 mm
H = 85 mm
W = 240 g
X2767
F6/B4=24

Broadway

ARCOROC CRYSTAL GLASS

Full collection, (P.63).

* EXCEPTION SODO MATERIAL



38 cl HB
Ø M = 75 mm
H = 145 mm
W = 430 g
L7255
F6/B4=24



28 cl HB
Ø M = 70 mm
H = 135 mm
W = 280 g
L7256
F6/B4=24



30 cl OF
Ø M = 85 mm
H = 90 mm
W = 280 g
L7254
F6/B4=24



5 cl OF
Ø M = 49 mm
H = 60 mm
W = 60 g
V2910 ♦
F6/B4=24

Maléa ARCOROC CRYSTAL GLASS

SHEER RIM

NEW

Myriad ARCOROC CRYSTAL GLASS



35 cl HB
Ø M = 75 mm
H = 125 mm
W = 230 g
H4531
F6/B4=24



30 cl OF
Ø M = 75 mm
H = 105 mm
W = 240 g
H4623
F6/B4=24



36 cl HB
Ø M = 80 mm
H = 100 mm
W = 155 g
V6243
F6/B4=24



V. Juliette

ARCOROC CRYSTAL GLASS

Full collection, (P.40).

SHEER RIM



40 cl HB
Ø M = 90 mm
H = 110 mm
W = 165 g
N5994
F6/B4=24



35 cl OF
Ø M = 95 mm
H = 85 mm
W = 150 g
N5995
F6/B4=24

West Loop

ARCOROC CRYSTAL GLASS

Full collection, (P.64).



36 cl HB
Ø M = 75 mm
H = 135 mm
W = 340 g
P9950
F6/B2=12



32 cl OF
Ø M = 85 mm
H = 95 mm
W = 290 g
P9958
F6/B2=12

Arcadie

ARCOROC TEMPERED

Existing SAUCERS for a qualitative hot drinks service, (P.114).



40 cl HB
Ø M = 95 mm
H = 125 mm
P = 340 g
Q2751 ♦
F6/B4=24



35 cl OF
Ø M = 95 mm
H = 100 mm
P = 280 g
Q2750 ♦
F6/B4=24



24 cl OF
Ø M = 85 mm
H = 85 mm
P = 175 g
Q2967
F6/B4=24



16 cl OF
Ø M = 75 mm
H = 75 mm
P = 135 g
Q2234 ♦
F6/B4=24



9 cl OF
Ø M = 60 mm
H = 65 mm
P = 85 g
Q2233 ♦
F6/B4=24

Chiquito

ARCOROC TEMPERED



23 cl OF
Ø M = 80 mm
H = 59 mm
W = 145 g
J4764
F6=6



Conique

ARCOROC TEMPERED

* NOT TEMPERED

NEW



64 cl HB
Ø M = 90 mm
H = 160 mm
W = 320 g
V9182
F6/B4=24



20 oz. 57cl HB
Ø M = 90 mm
H = 150 mm
W = 310 g
X0897
FA6/B4=24

NEW



47 cl HB
Ø M = 85 mm
H = 130 mm
W = 290 g
V9184
F6/B4=24



28 cl HB
Ø M = 70 mm
H = 115 mm
W = 175 g
P2131 Blown
F6/B8=48



25 cl HB
Ø M = 70 mm
H = 105 mm
W = 130 g
P2133 Blown
F6/B8=48



20 cl HB
Ø M = 70 mm
H = 105 mm
W = 170 g
V8027 Pressed
F6/B8=48



8 cl HB
Ø M = 49 mm
H = 80 mm
W = 80 g
P2126 Pressed
F6/B8=48

TEMPERED

Élisa

ARCOROC TEMPERED

Full collection, (P.41).



23 cl OF
 Ø M = 75 mm
 H = 80 mm
 W = 185 g
J4591
 F6/B4=24



31 cl OF
 Ø M = 90 mm
 H = 85 mm
 W = 250 g
L3750
 FA6/B4=24



18 cl OF
 Ø M = 75 mm
 H = 80 mm
 W = 180 g
L3751
 FA6/B4=24



9 cl OF
 Ø M = 60 mm
 H = 65 mm
 W = 110 g
L7172
 FA6/B4=24
N6551 Appetizer set
 F12/B4=48



Granity

ARCOROC TEMPERED

PERFECTLY STACKABLE



Stackable with Starline tumblers, (P.53).



65 cl HB
 Ø M = 95 mm
 H = 180 mm
 W = 590 g
J2598
 F6/B2=12



46 cl HB
 Ø M = 85 mm
 H = 160 mm
 W = 510 g
J2599
 F6=6
X1571
 FA6/B2=12



42 cl HB
 Ø M = 90 mm
 H = 130 mm
 W = 400 g
J2602
 F6=6
J2603
 F6/B4=24



35 cl HB
 Ø M = 85 mm
 H = 120 mm
 W = 370 g
J2606
 F6=6
X0879
 FA6/B4=24



31 cl HB
 Ø M = 75 mm
 H = 140 mm
 W = 330 g
J2604
 F6=6
J2605
 F6/B4=24



20 cl HB
 Ø M = 65 mm
 H = 125 mm
 W = 240 g
J2608
 F6/B4=24



35 cl OF
 Ø M = 95 mm
 H = 105 mm
 W = 350 g
L7844
 F6/B4=24



27 cl OF
 Ø M = 85 mm
 H = 100 mm
 W = 300 g
J2612
 F6=6
V8924
 F6/B6=36



20 cl OF
 Ø M = 80 mm
 H = 80 mm
 W = 220 g
J2611
 F6/B4=24



16 cl OF
 Ø M = 75 mm
 H = 75 mm
 W = 165 g
J2609
 F6=6
J2610
 F6/B8=48



4,5 cl OF
 Ø M = 50 mm
 H = 57 mm
 W = 65 g
O4755
 F12/B4=48

New York

ARCOROC TEMPERED

PERFECTLY STACKABLE, * NOT TEMPERED



47 cl HB
 Ø M = 85 mm
 H = 145 mm
 W = 440 g
L7340
 F6/B4=24



40 cl HB
 Ø M = 85 mm
 H = 155 mm
 W = 390 g
N4136
 F6/B4=24



35 cl HB
 Ø M = 75 mm
 H = 145 mm
 W = 340 g
L7335
 F6/B4=24



38 cl OF
 Ø M = 90 mm
 H = 100 mm
 W = 320 g
L7334
 F6/B4=24



25 cl OF
 Ø M = 80 mm
 H = 85 mm
 W = 220 g
L7339
 F6/B4=24



3,4 cl HB
 Ø M = 44 mm
 H = 55 mm
 W = 60 g
X1363 ♦
 F6/B4=24



55 cl
 Ø M = 90 mm
 H = 140 mm
 W = 510 g
N6666 ♦
 TA6=6

ARCOROC

Pinta

ARCOROC TEMPERED



36 cl OF
 Ø M = 85 mm
 H = 90 mm
 W = 180 g
J3510
 F6=6



Princesa

ARCOROC TEMPERED

Full collection, (P. 42).



15 oz. HB 47 cl
 Ø M = 70 mm
 H = 165 mm
 W = 290 g
16148
 A24=24
55355
 A48=48



12 oz. HB 34 cl
 Ø M = 65 mm
 H = 150 mm
 W = 260 g
X2368
 F6/B4=24
42441
 A48=48



10 oz. HB 28 cl
 Ø M = 65 mm
 H = 125 mm
 W = 240 g
42440
 A48=48



8 oz. HB 23 cl
 Ø M = 65 mm
 H = 110 mm
 W = 210 g
J4170
 F6/B8=48
42439
 A48=48



6 oz. HB 17 cl
 Ø M = 65 mm
 H = 85 mm
 W = 180 g
J4171
 F6/B8=48
42438
 A48=48



11 oz. OF 31 cl
 Ø M = 80 mm
 H = 95 mm
 W = 280 g
J4168
 F6/B6=36
43826
 A48=48



8 oz. OF 23 cl
 Ø M = 70 mm
 H = 85 mm
 W = 210 g
J4169
 F6/B4=24

TEMPERED

Prysm

ARCOROC TEMPERED



35 cl HB
 Ø M = 90 mm
 H = 125 mm
 W = 330 g
X0422
 F6/B4=24



37 cl OF
 Ø M = 105 mm
 H = 95 mm
 W = 320 g
X2008
 F6/B4=24



27 cl OF
 Ø M = 95 mm
 H = 90 mm
 W = 260 g
X0154
 F6/B4=24

Shaker

Luminarc TEMPERED

Sidra

ARCOROC TEMPERED



58 cl
 Ø M = 80 mm
 H = 160 mm
 W = 300 g
P0677
 A6=6



50 cl HB
 Ø M = 90 mm
 H = 120 mm
 W = 240 g
L 6500
 F6/B4=24

Stack'Up

ARCOROC TEMPERED

PERFECTLY STACKABLE



47 cl HB
 Ø M = 90 mm
 H = 150 mm
 W = 370 g
H5641
 F6/B4=24



40 cl HB
 Ø M = 85 mm
 H = 145 mm
 W = 350 g
H5642
 F6/B4=24



35 cl HB
 Ø M = 80 mm
 H = 140 mm
 W = 320 g
H7763
 F6/B4=24



29 cl HB
 Ø M = 75 mm
 H = 120 mm
 W = 300 g
H7764
 F6/B4=24



32 cl OF
 Ø M = 90 mm
 H = 90 mm
 W = 270 g
H5646
 F6/B4=24



26 cl OF
 Ø M = 85 mm
 H = 90 mm
 W = 240 g
J0317
 F6/B4=24



21 cl OF
 Ø M = 85 mm
 H = 80 mm
 W = 240 g
H5647
 F6/B4=24



4,5 cl OF
 Ø M = 50 mm
 H = 60 mm
 W = 85 g
J8039
 F12/B4=48

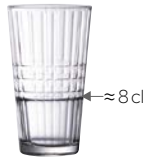
TEMPERED

NEW

Stack'Up Cross

ARCOROC TEMPERED

PERFECTLY STACKABLE



35 cl HB
Ø M = 80 mm
H = 140 mm
W = 320 g
X0391
FA6/B4=24



26 cl OF
Ø M = 85 mm
H = 90 mm
W = 240 g
X0392
FA6/B4=24



21 cl OF
Ø M = 85 mm
H = 80 mm
W = 240 g
X0393
FA6/B4=24

NEW

Starline

ARCOROC TEMPERED

PERFECTLY STACKABLE



65 cl HB
Ø M = 95 mm
H = 180 mm
W = 590 g
X0434
F6/B2=12



46 cl HB
Ø M = 85 mm
H = 160 mm
W = 510 g
X0433
F6/B2=12



42 cl HB
Ø M = 90 mm
H = 130 mm
W = 410 g
V9574
F6/B4=24



35 cl HB
Ø M = 85 mm
H = 120 mm
W = 370 g
V9572
F6/B4=24



31 cl HB
Ø M = 75 mm
H = 140 mm
W = 330 g
V9571
F6/B4=24



27 cl OF
Ø M = 85 mm
H = 100 mm
W = 290 g
V9573
F6/B4=24

Square base



Tubo

ARCOROC TEMPERED



31 cl FH
Ø M = 60 mm
H = 164 mm
W = 220 g
15012
A24=24



Stackable with Granity tumblers, (P50).

ANNEALED

Amsterdam

ARCOROC



27 cl HB
 Ø M = 60 mm
 H = 135 mm
 W = 210 g
N8857
 F6/B8=48
V9776
 F6=6

Baril

ARCOROC



16 cl HB
 Ø M = 58 mm
 H = 80 mm
 W = 90 g
61633
 F6/B8=48

Brixton

ARCOROC



31 cl HB TUBO
 Ø M = 70 mm
 H = 155 mm
 W = 310 g
Q8947 ♦
 F6/B2=12



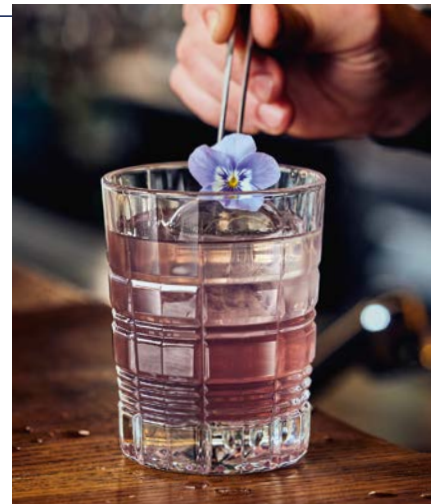
35 cl HB
 Ø M = 85 mm
 H = 110 mm
 W = 400 g
P9067 ♦
 F6/B4=24



30 cl HB
 Ø M = 70 mm
 H = 130 mm
 W = 300 g
V4377 ♦
 F6/B4=24



30 cl OF
 Ø M = 80 mm
 H = 105 mm
 W = 340 g
P4188 ♦
 F6/B2=12



NEW

Broadway Color

ARCOROC

PROFESSIONAL 2000 CYCLES

SOLID COLOR



30 cl OF
 MAUVE
 Ø M = 85 mm
 H = 90 mm
 W = 280 g
V5996
 F6/B4=24



30 cl OF
 MAZZARINE
 Ø M = 85 mm
 H = 90 mm
 W = 280 g
V5998
 F6/B4=24



48 cl HB
 Ø M = 75 mm
 H = 135 mm
 W = 240 g
N6545
 F6/B4=24

Can

ARCOROC

Color Studio

PROFESSIONAL 2000 CYCLES

ARCOROC

SPRAY COLOR



35 cl HB GREY
Ø M = 75 mm
H = 120 mm
W = 220 g
J8491
F6/B4=24



35 cl HB RED
Ø M = 75 mm
H = 120 mm
W = 220 g
J8493
F6/B4=24



32 cl OF GREY
Ø M = 90 mm
H = 85 mm
W = 260 g
J8484
F6/B4=24



32 cl OF RED
Ø M = 90 mm
H = 85 mm
W = 260 g
J8486
F6/B4=24

Élégance

Full collection, (P.43).



ARCOROC



34 cl HB
Ø M = 65 mm
H = 145 mm
W = 260 g
X0864
A48=48



28 cl HB
Ø M = 65 mm
H = 130 mm
W = 250 g
X0866
A48=48



23 cl HB
Ø M = 65 mm
H = 110 mm
W = 220 g
V8276
A48=48



17 cl HB
Ø M = 65 mm
H = 85 mm
W = 190 g
X0868
A48=48



Islande

ARCOROC



46 cl HB
Ø M = 75 mm
H = 160 mm
W = 300 g
Q7781
F6/B4=24



36 cl HB
Ø M = 65 mm
H = 170 mm
W = 290 g
J4226
F6/B4=24



33 cl HB
Ø M = 65 mm
H = 155 mm
W = 280 g
J3310
F6=6
N6639
F6/B4=24



31 cl HB
Ø M = 60 mm
H = 165 mm
W = 280 g
J3309
F6=6
J4227
F6/B4=24



29 cl HB
Ø M = 65 mm
H = 145 mm
W = 270 g
J3308
F6=6
N6640
F6/B4=24



22 cl HB
Ø M = 58 mm
H = 130 mm
W = 230 g
J3307
F6=6
N6641
F6/B4=24



16 cl HB
Ø M = 55 mm
H = 100 mm
W = 175 g
N6643
F6/B4=24



22 cl HB TUBO
Ø M = 53 mm
H = 150 mm
W = 220 g
X2897
F6=6
N6642
F6/B4=24



17 cl HB TUBO
Ø M = 50 mm
H = 125 mm
W = 200 g
J3314
F6/B4=24



10 cl HB TUBO
Ø M = 50 mm
H = 85 mm
W = 170 g
J4238
F6/B4=24



38 cl OF
Ø M = 90 mm
H = 95 mm
W = 420 g
N6377
F6/B4=24



30 cl OF
Ø M = 80 mm
H = 95 mm
W = 330 g
J3313
F6=6
X2887
F6/B4=24



20 cl OF
Ø M = 70 mm
H = 85 mm
W = 250 g
J3312
F6=6
V7130
F6/B4=24



6 cl HB
Ø M = 38 mm
H = 105 mm
W = 110 g
12365
F12=12
40375
F12/B6=72



6 cl HB FROSTED
Ø M = 38 mm
H = 105 mm
W = 110 g
75228
F12/B6=72



5.5 cl HB A ANSE
Ø M = 45 mm
H = 100 mm
W = 115 g
72388
F12/B6=72

ANNEALED



NEW

Outline

ARCOROC

SHEER RIM



37 cl HB
Ø M = 80 mm
H = 115 mm
W = 210 g
V9977 ◆
F6/B4=24



32 cl OF
Ø M = 85 mm
H = 85 mm
W = 180 g
V9942 ◆
F6/B4=24

NEW

Pampille Color

PROFESSIONAL 2000 CYCLES

ARCOROC

SOLID COLOR



31 cl HB
MAUVE
Ø M = 85 mm
H = 100 mm
W = 190 g
V5997
F6/B4=24



31 cl HB
MAZZARINE
Ø M = 85 mm
H = 100 mm
W = 190 g
V5999
F6/B4=24



Salto

ARCOROC

Salto Ice Blue

PROFESSIONAL 2000 CYCLES

ARCOROC

SOLID COLOR



50 cl HB
Ø M = 80 mm
H = 145 mm
W = 290 g
N5828
F6/B4=24



35 cl HB
Ø M = 75 mm
H = 120 mm
W = 220 g
N5812
F6/B4=24



32 cl OF
Ø M = 90 mm
H = 85 mm
W = 260 g
N5831
F6/B4=24



6 cl OF
Ø M = 48 mm
H = 65 mm
W = 75 g
N5834
F12/B4=48



35 cl HB
Ø M = 75 mm
H = 120 mm
W = 220 g
C9687
F6/B4=24



32 cl OF
Ø M = 90 mm
H = 85 mm
W = 260 g
C9688
F6/B4=24

Shetland

ARCOROC



42 cl HB
 Ø M = 90 mm
 H = 145 mm
 W = 310 g
X0966
 F12/B2=24



35 cl HB
 Ø M = 85 mm
 H = 140 mm
 W = 270 g
X0968
 F12/B2=24



22 cl HB
 Ø M = 75 mm
 H = 125 mm
 W = 210 g
79736
 F12/B4=48



15 cl HB
 Ø M = 70 mm
 H = 80 mm
 W = 150 g
C8312
 F12/B4=48



9 cl HB
 Ø M = 60 mm
 H = 80 mm
 W = 100 g
C8222
 F12/B4=48



32 cl OF
 Ø M = 95 mm
 H = 95 mm
 W = 290 g
X0975
 F12/B2=24



25 cl OF
 Ø M = 90 mm
 H = 90 mm
 W = 250 g
X0976
 F12/B2=24

Stockholm

ARCOROC



27 cl OF
 Ø M = 75 mm
 H = 90 mm
 W = 270 g
V8247
 F6=6



4 cl OF
 Ø M = 44 mm
 H = 53 mm
 W = 60 g
G2645
 F12/B4=48



31 cl FH
 Ø M = 60 mm
 H = 165 mm
 W = 220 g
V8035
 A24=24



Vina

ARCOROC

Full collection, (P.45).



36 cl HB
 Ø M = 75 mm
 H = 120 mm
 W = 200 g
L1346
 F6/B4=24



34 cl OF
 Ø M = 90 mm
 H = 85 mm
 W = 185 g
L1347
 F6/B4=24



Architecte

CRISTAL D'ARQUES



36 cl HB
 Ø M = 85 mm
 H = 130 mm
 W = 370 g
V7386
 FF4/B2=8



32 cl OF
 Ø M = 95 mm
 H = 100 mm
 W = 410 g
V7387
 FF4/B2=8



6 cl HB
 Ø M = 49 mm
 H = 80 mm
 W = 115 g
Q4367
 F6/B2=12



Macassar

CRISTAL D'ARQUES



36 cl HB
 Ø M = 85 mm
 H = 130 mm
 W = 420 g
Q4340
 F6/B2=12
V7376
 FF4/B2=8



32 cl OF
 Ø M = 95 mm
 H = 100 mm
 W = 420 g
Q4337
 F6/B2=12
V7377
 FF4/B2=8



6 cl HB
 Ø M = 48 mm
 H = 80 mm
 W = 120 g
Q4342
 F6/B2=12



Rendez-vous

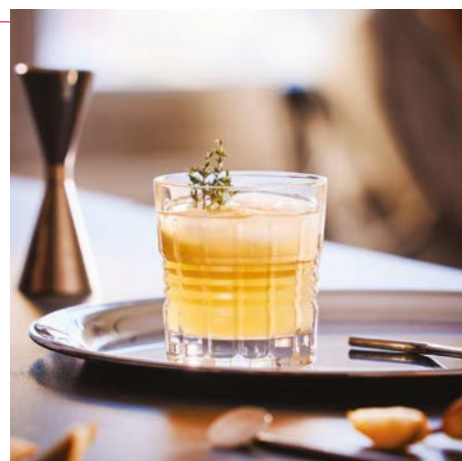
CRISTAL D'ARQUES

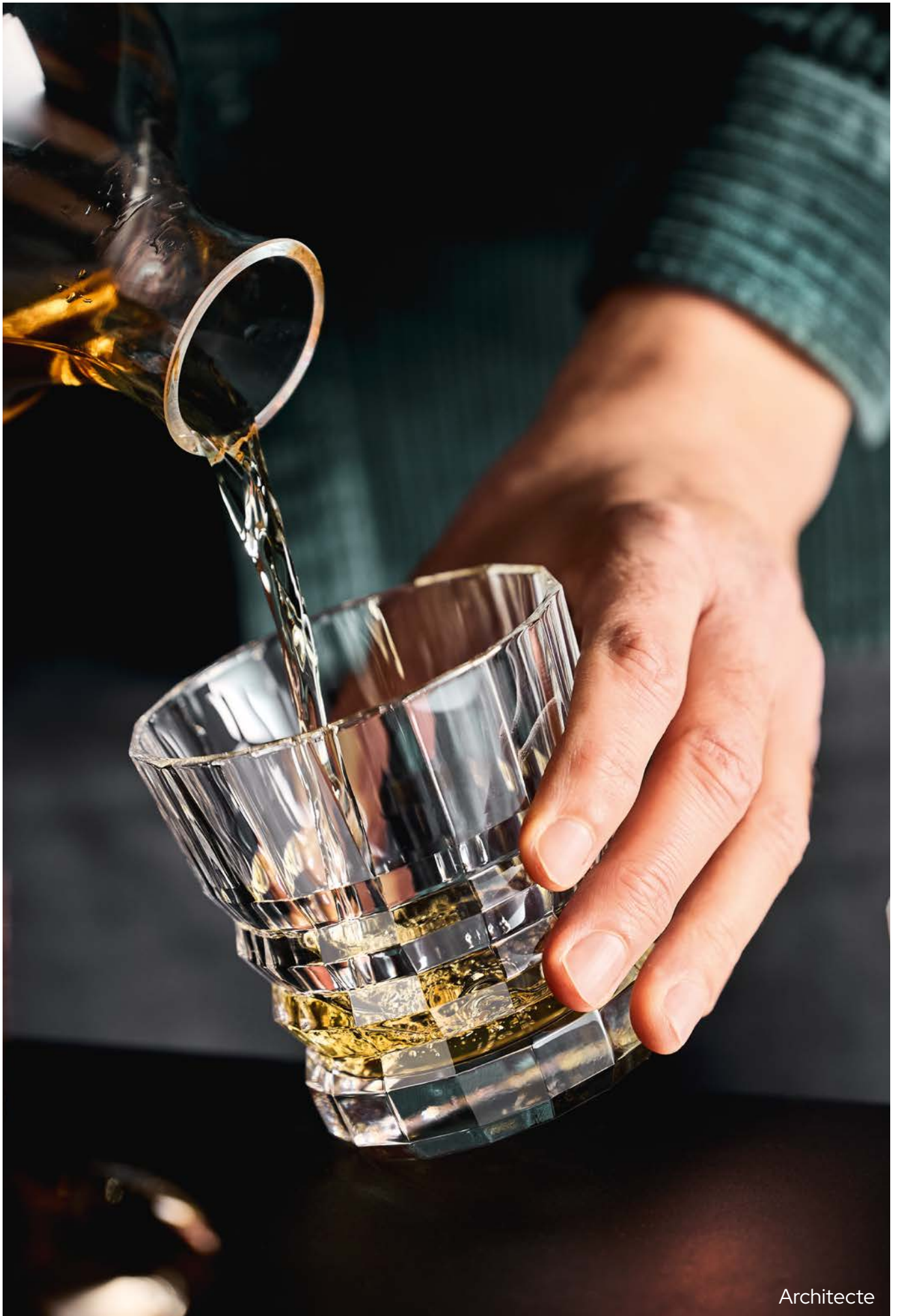


36 cl HB
 Ø M = 85 mm
 H = 130 mm
 W = 420 g
V7381
 FF4/B2=8



32 cl OF
 Ø M = 90 mm
 H = 95 mm
 W = 390 g
V7382
 FF4/B2=8







Disco



ARCOROC



COCKTAILS



Symétrie

Champagne & Cocktail

Chef&Sommelier **KRYSTA**

SHEER RIM / * EFFERVESCENCE PLUS



44 cl HURRICANE
 Ø M = 80 mm
 H = 210 mm
 W = 300 g
V 3263
 F6/B4=24



30 cl MARTINI
 Ø M = 120 mm
 H = 190 mm
 W = 220 g
N 6831
 F6/B2=12



21 cl MARTINI
 Ø M = 115 mm
 H = 170 mm
 W = 220 g
N 6887
 F6/B2=12



30 cl COUPE ●
 Ø M = 95 mm
 H = 190 mm
 W = 130 g
N 6386 ◆
 F6/B4=24



30 cl COUPE *
 Ø M = 120 mm
 H = 170 mm
 W = 175 g
N 6815
 F6/B2=12



21 cl COUPE *
 Ø M = 115 mm
 H = 180 mm
 W = 170 g
L 3678
 F6/B4=24



21 cl COUPE *
 Ø M = 95 mm
 H = 150 mm
 W = 100 g
Q 7785 ◆
 F6/B4=24



15 cl NICK & NORA
 Ø M = 70 mm
 H = 145 mm
 W = 100 g
Q 3702 ◆
 F6/B4=24

● Coupe
 MACARON FASCINATION.

Exaltation

Chef&Sommelier **KRYSTA**

Full collection, (P.21).

SHEER RIM



35 cl
 Ø M = 80 mm
 H = 235 mm
 W = 155 g
Q 0818
 F6/B4=24



30 cl
 Ø M = 80 mm
 H = 210 mm
 W = 150 g
Q 1151
 F6/B4=24
Q 9945
 F2/B4=8

A UNIQUE EFFERVESCENCE TREATMENT.
 "Patented in France under number FR20014773".



Symétrie

Chef&Sommelier **KRYSTA**

Full collection, (P.26).

SHEER RIM / * EFFERVESCENCE PLUS



16 cl
 Ø M = 65 mm
 H = 200 mm
 W = 130 g
V 1375
 F6/B4=24



58 cl
 Ø M = 105 mm
 H = 210 mm
 W = 240 g
Q 8707
 F6/B4=24



21 cl
 Ø M = 115 mm
 H = 180 mm
 W = 170 g
V 1171
 F6/B4=24

Brio

ARCOROC CRYSTAL GLASS

SHEER RIM / EFFERVESCENCE PLUS



21 cl
Ø M = 85 mm
H = 190 mm
W = 135 g
L 8941
F6/B4=24



16 cl
Ø M = 65 mm
H = 200 mm
W = 125 g
J1478
F6/B4=24



9,5 cl
Ø M = 56 mm
H = 170 mm
W = 95 g
H8466
F6/B4=24



NEW Disco

ARCOROC CRYSTAL GLASS

SHEER RIM



60 cl
Ø M = 105 mm
H = 215 mm
W = 260 g
X2606
F6/B4=24



18 cl NICK & NORA
Ø M = 75 mm
H = 170 mm
W = 120 g
X2604
F6/B4=24



21 cl COUPE
Ø M = 90 mm
H = 160 mm
W = 120 g
X2600
F6/B4=24



45 cl HB
Ø M = 85 mm
H = 135 mm
W = 270 g
X2702
F6/B4=24



38 cl OF
Ø M = 95 mm
H = 90 mm
W = 240 g
X2607
F6/B4=24



32 cl OF
Ø M = 90 mm
H = 85 mm
W = 240 g
X2767
F6/B4=24



Broadway

ARCOROC CRYSTAL GLASS

* EXCEPTION SODO MATERIAL



21 cl
Ø M = 115 mm
H = 160 mm
W = 230 g
P 8795
F6/B2=12



25 cl
Ø M = 90 mm
H = 190 mm
W = 290 g
Q 7932
F6/B4=24



25 cl
Ø M = 115 mm
H = 140 mm
W = 270 g
P 8796
F6/B2=12



58 cl
Ø M = 110 mm
H = 195 mm
W = 460 g
P 8821
F6/B2=12



38 cl HB
Ø M = 75 mm
H = 145 mm
W = 430 g
L 7255
F6/B4=24



28 cl HB
Ø M = 70 mm
H = 135 mm
W = 280 g
L 7256
F6/B4=24



30 cl OF
Ø M = 85 mm
H = 90 mm
W = 280 g
L 7254
F6/B4=24



5 cl OF
Ø M = 49 mm
H = 60 mm
W = 60 g
V 2910 ♦
F6/B4=24

Hurricane

ARCOROC



44 cl
 Ø M = 80 mm
 H = 210 mm
 W = 310 g
X1396
 F6/B4=24

Margarita

ARCOROC



27 cl
 Ø M = 110 mm
 H = 160 mm
 W = 210 g
79923
 F6/B4=24



West Loop

ARCOROC CRYSTAL GLASS



24 cl
 Ø M = 75 mm
 H = 180 mm
 W = 280 g
P9912
 F6/B2=12



14 cl
 Ø M = 53 mm
 H = 205 mm
 W = 260 g
P9913
 F6/B2=12



27 cl
 Ø M = 115 mm
 H = 170 mm
 W = 230 g
Q4027
 F6/B2=12



36 cl HB
 Ø M = 75 mm
 H = 135 mm
 W = 340 g
P9950
 F6/B2=12



32 cl OF
 Ø M = 85 mm
 H = 95 mm
 W = 290 g
P9958
 F6/B2=12



West Loop



Willi Becher

ARCOROC



BEERS



Wells

NEW

Beer Expert

SHEER RIM

Chef&Sommelier

KRYSTA



33 cl
Ø M = 110 mm
H = 195 mm
W = 210 g
X3080
F6/B4=24



Cabernet Abondant

SHEER RIM

Chef&Sommelier

KRYSTA



70 cl
Ø M = 110 mm
H = 220 mm
W = 260 g
X2353 ♦
F6/B2=12



50 cl
Ø M = 100 mm
H = 200 mm
W = 220 g
X2250 ♦
F6/B2=12

Cabernet Suprême

SHEER RIM

Chef&Sommelier

KRYSTA



62 cl
Ø M = 95 mm
H = 240 mm
W = 260 g
X2356 ♦
F6/B2=12



47 cl
Ø M = 85 mm
H = 215 mm
W = 220 g
X2358 ♦
F6/B2=12

Cabernet Tulipe

SHEER RIM

Full collection, (P.19).

Chef&Sommelier

KRYSTA



47 cl
Ø M = 80 mm
H = 190 mm
W = 240 g
X2065
F6/B4=24



40 cl
Ø M = 80 mm
H = 170 mm
W = 195 g
X2057
F6/B4=24

Cabernet Vins Jeunes

SHEER RIM

Full collection, (P.19).

Chef&Sommelier

KRYSTA



≈13 cl

47 cl
Ø M = 95 mm
H = 215 mm
W = 190 g
X1720
F6/B4=24

Évidence

SHEER RIM

Full collection, (P.21).



45 cl

Ø M = 85 mm
H = 210 mm
W = 180 g

X2068
F6/B4=24

Chef&Sommelier

KRYSTA

Open'Up

SHEER RIM

Full collection, (P.22).



47 cl SOFT

Ø M = 105 mm
H = 230 mm
W = 205 g

U1012
F6/B4=24

Chef&Sommelier

KRYSTA

Reveal'Up

SHEER RIM /* EFFERVESCENCE PLUS

Full collection, (P.23).



40 cl SOFT

Ø M = 90 mm
H = 230 mm
W = 190 g

J8743
F6/B4=24

Chef&Sommelier

KRYSTA

Séquence

SHEER RIM

Full collection, (P.24).



37 cl BEER

Ø M = 80 mm
H = 150 mm
W = 130 g

P0089 ♦
F6/B4=24

Chef&Sommelier

KRYSTA

Sublym

SHEER RIM

Full collection, (P.25).



45 cl

Ø M = 85 mm
H = 250 mm
W = 200 g

N1739
F6/B2=12

Chef&Sommelier

KRYSTA



35 cl MULTIPURPOSE

Ø M = 80 mm
H = 180 mm
W = 175 g

N5368
F6/B4=24

Lima

SHEER RIM

Full collection, (P.30).



45 cl HB

Ø M = 80 mm
H = 160 mm
W = 250 g

L2356
F6/B4=24

Chef&Sommelier

KRYSTA

Vigne

SHEER RIM

Full collection, (P.32).



45 cl HB

Ø M = 70 mm
H = 165 mm
W = 310 g

L2369
F6/B4=24

Chef&Sommelier

KRYSTA

Conique

ARCOROC TEMPERED

Full collection, (P. 49).



NEW
64 cl HB
Ø M = 90 mm
H = 160 mm
W = 320 g
V9182
F6/B4=24



NEW
47 cl HB
Ø M = 85 mm
H = 130 mm
W = 290 g
V9184
F6/B4=24



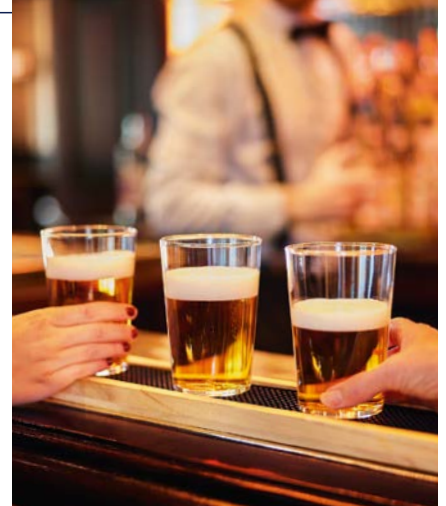
20 oz. 57 cl HB
Ø M = 90 mm
H = 150 mm
W = 310 g
X0897
FA6/B4=24



28 cl HB
Ø M = 70 mm
H = 115 mm
W = 175 g
P2131 Blown
F6/B8=48



25 cl HB
Ø M = 70 mm
H = 105 mm
W = 130 g
P2133 Blown
F6/B8=48



Nonic

ARCOROC TEMPERED

PERFECTLY STACKABLE



23 oz. 66 cl HB
Ø M = 90 mm
H = 160 mm
W = 320 g
V9333
A24=24



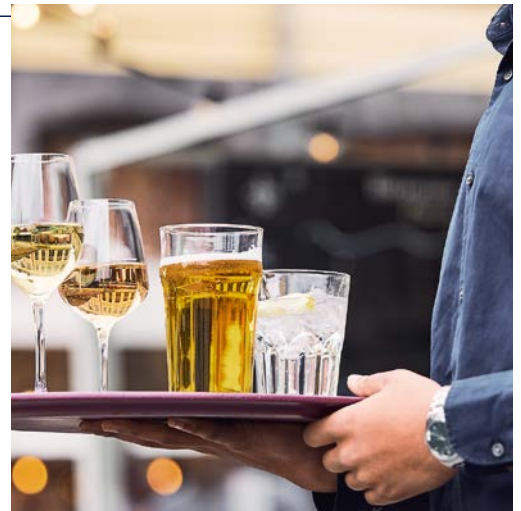
20 oz. 57 cl HB
Ø M = 85 mm
H = 150 mm
W = 310 g
V9343
A24=24



12 oz. 34 cl HB
Ø M = 75 mm
H = 125 mm
W = 210 g
V9347
A24=24



10 oz. 28 cl HB
Ø M = 75 mm
H = 115 mm
W = 180 g
V9346
A24=24



Tulip

ARCOROC TEMPERED



58 cl HB
Ø M = 85 mm
H = 160 mm
W = 330 g
P3008
A24=24

Britannia

ARCOROC



20 oz. 57 cl
 Ø M = 135 mm
 H = 125 mm
 W = 520 g
00989 ♦
 A24=24



10 oz. 28 cl
 Ø M = 115 mm
 H = 95 mm
 W = 340 g
02936 ♦
 A36=36

Cervoise

ARCOROC



50 cl
 Ø M = 85 mm
 H = 190 mm
 W = 240 g
07131
 F6/B4=24



38 cl
 Ø M = 75 mm
 H = 180 mm
 W = 225 g
07132
 F6/B4=24



32 cl
 Ø M = 70 mm
 H = 165 mm
 W = 200 g
07134
 F6/B4=24

Haworth

ARCOROC



20 oz. 57 cl
 Ø M = 135 mm
 H = 130 mm
 W = 590 g
X1041
 TA12=12



10 oz. 28 cl
 Ø M = 110 mm
 H = 105 mm
 W = 340 g
X2507
 A36=36

NEW

Highrise

ARCOROC

MTO Make to order



20 oz. 57 cl HB
 Ø M = 85 mm
 H = 160 mm
 W = 310 g
X0556
 A24=24



10 oz. 28 cl HB
 Ø M = 70 mm
 H = 130 mm
 W = 190 g
X0554
 A24=24



Linz

ARCOROC



39 cl HB
 Ø M = 70 mm
 H = 205 mm
 W = 290 g
25263
 F6/B4=24

Martigues

ARCOROC



33 cl HB
 Ø M = 80 mm
 H = 180 mm
 W = 270g
26002
 F6=6

ANNEALED

Willi becher

ARCOROC



40 cl
Ø M = 75 mm
H = 150 mm
W = 270 g
V7445
FAI2=12



33 cl
Ø M = 65 mm
H = 145 mm
W = 200 g
24670
FAI2=12



CRYSTAL GLASS

NEW

Wells

ARCOROC CRYSTAL GLASS

SHEER RIM



20 oz. 57cl
Ø M = 85 mm
H = 190 mm
W = 258 g
X2608
F6/B4=24



42,5 cl
Ø M = 75 mm
H = 180 mm
W = 230 g
X3069
F6/B4=24



13 oz. 38 cl
Ø M = 75 mm
H = 170 mm
W = 205 g
X2619
F6/B4=24



10 oz. 28 cl
Ø M = 70 mm
H = 160 mm
W = 175 g
X2618
F6/B4=24





Which glass for which beer?

With beer tasting a growing trend, we've developed the wheel below to help you determine which glass is best for each type of beer.





Open'Up Spirit - Ambient

ARCOROC



SPIRITS



Stack'Up

Open'Up Spirit

Chef&Sommelier **KRYSTA**

SHEER RIM



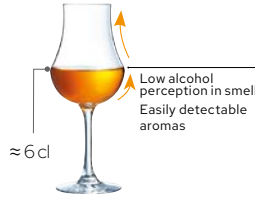
≈ 10 cl

39 cl ARDENT
 Ø M = 105 mm
 H = 130 mm
 W = 170 g
U1059 ♦
 F6/B4=24



≈ 7 cl

30 cl WARM
 Ø M = 100 mm
 H = 85 mm
 W = 155 g
U1032
 F6/B4=24



≈ 6 cl

16,5 cl AMBIENT
 Ø M = 70 mm
 H = 170 mm
 W = 105 g
U1062 ♦
 F6/B4=24



21 cl PORTO

Ø M = 65 mm
 H = 190 mm
 W = 115 g
N9696 ♦
 F6/B4=24

Spirits

Chef&Sommelier **KRYSTA**

SHEER RIM



70 cl COGNAC

Ø M = 115 mm
 H = 165 mm
 W = 200 g
N8172 ♦
 F6/B4=24



17 cl RHUM

Ø M = 75 mm
 H = 125 mm
 W = 105 g
N6374
 F6/B4=24



12 cl SHERRY

Ø M = 60 mm
 H = 190 mm
 W = 80 g
N8209 ♦
 F6/B4=24



11 cl CORDIAL

Ø M = 60 mm
 H = 200 mm
 W = 90 g
N8212 ♦
 F6/B4=24



10 cl GRAPPA

Ø M = 65 mm
 H = 180 mm
 W = 95 g
N8211 ♦
 F6/B4=24



6,5 cl CORDIAL

Ø M = 56 mm
 H = 160 mm
 W = 100 g
N8213 ♦
 F6/B4=24



Dégustation

ARCOROC



41 cl

Ø M = 95 mm
 H = 130 mm
 W = 180 g
62664
 F6/B4=24



25 cl

Ø M = 80 mm
 H = 110 mm
 W = 125 g
62661
 F6/B4



15 cl

Ø M = 65 mm
 H = 95 mm
 W = 90 g
01476
 F12=12
01484
 F12/B6=72



Gravity ARCOROC TEMPERED

Full collection, (P.50).

PERFECTLY STACKABLE

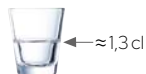


4,5 cl OF
 Ø M = 50 mm
 H = 57 mm
 W = 65 g
04755
 F12/B4=48

Stack'Up ARCOROC TEMPERED

Full collection, (P.52).

PERFECTLY STACKABLE



4,5 cl OF
 Ø M = 50 mm
 H = 60 mm
 W = 85 g
J8039
 F12/B4=48

Broadway ARCOROC

Full collection, (P.63).

* EXCEPTION SODO MATERIAL



5 cl OF
 Ø M = 49 mm
 H = 60 mm
 W = 60 g
V2910 ♦
 F6/B4=24

Gin

ARCOROC

Hot Shot

ARCOROC



5 cl HB
 Ø M = 48 mm
 H = 57 mm
 W = 60 g
V8849
 YD24/B8



3 cl OF
 Ø M = 42 mm
 H = 52 mm
 W = 50 g
00016
 F24=24
V8776
 YD24/B8



3 cl OF JAUGÉ
 Ø M = 42 mm
 H = 52 mm
 W = 50 g
V8775
 YD24/B8



7 cl HB
 Ø M = 55 mm
 H = 85 mm
 W = 95 g
G2639
 F12/B4=48



3,4 cl HB
 Ø M = 45 mm
 H = 70 mm
 W = 105 g
V8248
 FA6/B4



Islande

ARCOROC

Full collection, (P.55).



6 cl HB
 Ø M = 38 mm
 H = 105 mm
 W = 110 g
12365
 F12=12
40375
 F12/B6=72



6 cl HB FROSTED
 Ø M = 38 mm
 H = 105 mm
 W = 110 g
75228
 F12/B6=72



5,5 cl HB A ANSE
 Ø M = 45 mm
 H = 100 mm
 W = 115 g
72388
 F12/B6=72

New York

ARCOROC

Full collection, (P.51).



3,4 cl HB
 Ø M = 44 mm
 H = 55 mm
 W = 60 g
X1363 ♦
 F6/B4=24



6 cl HB
 Ø M = 42 mm
 H = 90 mm
 W = 95 g
47346
 F6/B8=48

Architecte

CRISTAL D'ARQUES

CRISTALLIN

Full collection, (P.58).



6 cl HB ARCHITECTE
 Ø M = 49 mm
 H = 80 mm
 W = 115 g
Q4367
 F6/B2=12

Macassar

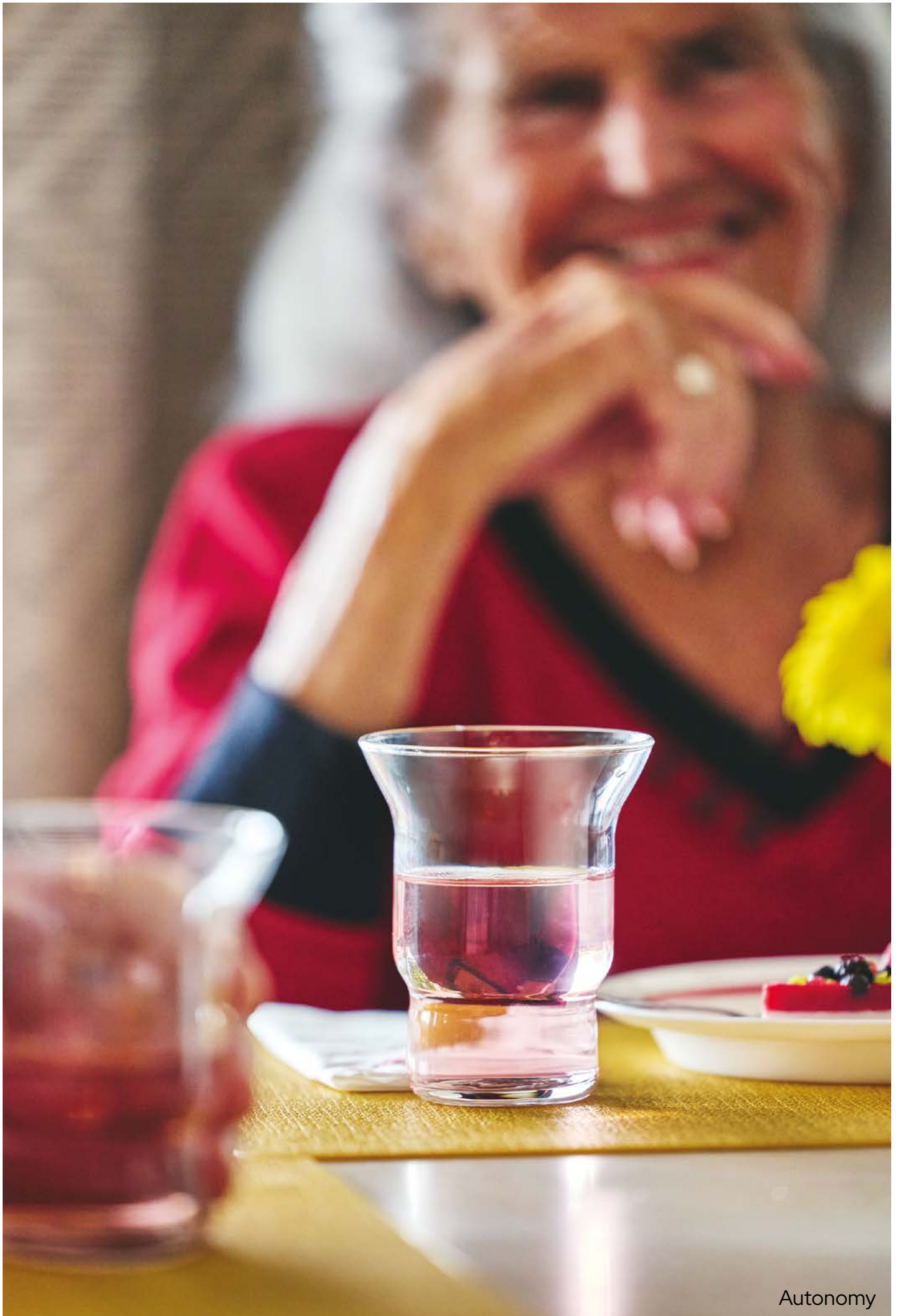
CRISTAL D'ARQUES

CRISTALLIN

Full collection, (P.58).



6 cl HB
 Ø M = 48 mm
 H = 80 mm
 W = 120 g
Q4342
 F6/B2=12



Autonomy

Institutional TUMBLERS



Log Brush

TEMPERED

NEW

Autonomy

Full collection, (P.90-91).



ARCOROC TEMPERED

PERFECTLY STACKABLE



27 cl HB
 Ø M = 85 mm
 H = 105 mm
 W = 170 g
V4872
 A12=12



29 cl HB
 Ø M = 65 mm
 H = 125 mm
 W = 185 g
V8554
 F6/B8=48



22 cl HB
 Ø M = 65 mm
 H = 95 mm
 W = 160 g
V8553
 F6/B8=48



18 cl OF
 Ø M = 65 mm
 H = 90 mm
 W = 145 g
V8391
 F6/B8=48

Forum

ARCOROC TEMPERED

PERFECTLY STACKABLE



26,5 cl HB
 Ø M = 75 mm
 H = 105 mm
 W = 200 g
V7999
 F6/B8=48



23 cl OF
 Ø M = 80 mm
 H = 75 mm
 W = 160 g
V8005
 F6/B8=48



16 cl OF
 Ø M = 70 mm
 H = 70 mm
 W = 115 g
V8009
 F6/B8=48



Log

ARCOROC TEMPERED

PERFECTLY STACKABLE



32 cl HB
 Ø M = 70 mm
 H = 120 mm
 W = 210 g
V7967
 F6/B4=24



16 cl HB
 Ø M = 65 mm
 H = 80 mm
 W = 125 g
V7997
 F6/B8=48



27 cl OF
 Ø M = 75 mm
 H = 95 mm
 W = 180 g
V7950
 F6/B8=48



22 cl OF
 Ø M = 75 mm
 H = 80 mm
 W = 150 g
V7995
 F6/B8=48

Log Brush

PERFECTLY STACKABLE
PROFESSIONAL 2000 CYCLES

ARCOROC TEMPERED

SPRAY COLOR

ARCOROC TEMPERED

SOLID COLOR



16 cl HB BLUE
Ø M = 65 mm
H = 80 mm
W = 125 g
V7859
F6/B8=48



16 cl HB GREEN
Ø M = 65 mm
H = 80 mm
W = 125 g
V7858
F6/B8=48



16 cl HB ORANGE
Ø M = 65 mm
H = 80 mm
W = 125 g
V7884
F6/B8=48



22 cl OF GREY
Ø M = 75 mm
H = 80 mm
W = 150 g
V4295 ♦
F6/B4=24



22 cl OF CHERRY
Ø M = 75 mm
H = 80 mm
W = 150 g
V7857
F6/B8=48



22 cl OF DARK GREEN
Ø M = 75 mm
H = 80 mm
W = 150 g
V7854
F6/B8=48



22 cl OF BLUE JEAN
Ø M = 75 mm
H = 80 mm
W = 150 g
V7888
F6/B8=48



22 cl OF ICE BLUE
Ø M = 75 mm
H = 80 mm
W = 150 g
V4294 ♦
F6/B4=24

Norvège

ARCOROC TEMPERED

PERFECTLY STACKABLE



32 cl HB
Ø M = 75 mm
H = 125 mm
W = 250 g
V7527
F6/B4=24



27 cl HB
Ø M = 70 mm
H = 115 mm
W = 230 g
V7529
F6/B4=24



25 cl OF
Ø M = 75 mm
H = 95 mm
W = 195 g
V7535
F6/B4=24



20 cl OF
Ø M = 70 mm
H = 90 mm
W = 175 g
V7462
F6/B4=24



16 cl OF
Ø M = 65 mm
H = 80 mm
W = 135 g
V7513
F6/B4=24

Spirale

ARCOROC TEMPERED

PERFECTLY STACKABLE



25 cl OF
Ø M = 80 mm
H = 85 mm
W = 180 g
V8038
F6/B8=48



20 cl OF
Ø M = 75 mm
H = 75 mm
W = 165 g
V8032
F6/B8=48



16 cl OF
Ø M = 70 mm
H = 80 mm
W = 135 g
V8051
F6/B8=48

Stacky

ARCOROC TEMPERED

PERFECTLY STACKABLE





Spring

DECANTERS, JUGS



Fluid color

À vin

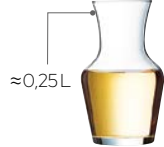
ARCOROC



1L
 Ø M = 120 mm
 H = 200 mm
 W = 430 g
C0199
 A6=6



0,5 L
 Ø M = 95 mm
 H = 165 mm
 W = 280 g
V7128
 A12=12



0,25 L
 Ø M = 80 mm
 H = 130 mm
 W = 160 g
C0198
 A12=12

Carré

ARCOROC

GAUGED ITEM



1L
 Ø M = 120 mm
 H = 255 mm
 W = 750 g
53675
 A6=6



0,5 L
 Ø M = 95 mm
 H = 200 mm
 W = 350 g
53673
 A12=12



0,25 L
 Ø M = 60 mm
 H = 160 mm
 W = 210 g
53674
 A12=12

Fluid

ARCOROC

* 0% BPA



1L
 Ø M = 100 mm
 H = 265 mm
 W = 470 g
L3965
 A6=6



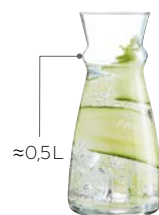
1 L + LID
 Ø M = 100 mm
 H = 270 mm
 W = 480 g
L4193
 A6=6



0,75 L
 Ø M = 95 mm
 H = 210 mm
 W = 440 g
L6247
 A6=6



0,75 L + LID
 Ø M = 95 mm
 H = 215 mm
 W = 450 g
L8689
 A6=6



0,5 L
 Ø M = 90 mm
 H = 185 mm
 W = 440 g
L3963
 A6=6



0,5 L + LID
 Ø M = 90 mm
 H = 190 mm
 W = 450 g
L4194
 A6=6



0,25 L
 Ø M = 70 mm
 H = 135 mm
 W = 210 g
L4212 ♦
 A12=12



LID
 Ø M = 70 mm
 H = 39 mm
 W = 15 g
L4257 ♦
 F6/B4=24

Fluid Color

ARCOROC

PROFESSIONAL 2000 CYCLES



≈0,75L

0,75 L BLUE
 Ø M = 95 mm
 H = 210 mm
 W = 440 g
Q4033
 A6=6



≈0,75L

0,75 L GREEN
 Ø M = 95 mm
 H = 210 mm
 W = 440 g
Q4025
 A6=6



≈0,75L

0,75 L WHITE
 Ø M = 95 mm
 H = 210 mm
 W = 440 g
Q4026
 A6=6



LID
 Ø M = 70 mm
 H = 39 mm
 W = 15 g
L4257 ♦
 F6/B4=24



Arcoroc - DECANTERS, JUGS

Funambule

Luminarc

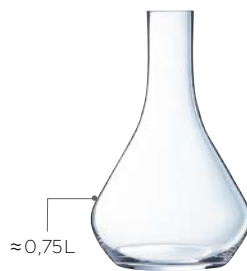


1 L
 Ø M = 90 mm
 H = 250 mm
 W = 510 g
N4080
 A6=6

Vina ♦

ARCOROC

Full collection, (P.45).



≈0,75L

1,5 L
 Ø M = 155 mm
 H = 245 mm
 W = 770 g
V1308
 F1/B2=2





1,3 L
 Ø M = 165 mm
 Ø W/O handle=140 mm
 H = 215 mm
 W = 760 g
E7254
 A6=6



1 L
 Ø M = 150 mm
 Ø W/O handle=125 mm
 H = 200 mm
 W = 660 g
E7255
 A6=6



0,5 L
 Ø M = 125 mm
 Ø W/O handle=100 mm
 H = 140 mm
 W = 320 g
E7258
 A12=12



1,6 L
 Ø M = 165 mm
 Ø W/O handle=140 mm
 H = 240 mm
 W = 920 g
53061
 A6=6



1,7 L + LID
 Ø M = 165 mm
 Ø W/O handle=125 mm
 H = 255 mm
 W = 850 g
30629
 A6=6



1,1 L + LID
 Ø M = 125 mm
 Ø W/O handle=100 mm
 H = 240 mm
 W = 800 g
70361
 A6=6



0,5 L + LID
 Ø M = 125 mm
 Ø W/O handle=100 mm
 H = 155 mm
 W = 490 g
75201
 A6=6





1L
 Ø M = 135 mm
 Ø W/O handle=95 mm
 H = 220 mm
 W = 700 g
Q 3907
 A6=6



0,75 L
 Ø M = 135 mm
 Ø W/O handle=90 mm
 H = 190 mm
 W = 570 g
Q 3606
 A6=6



0,5 L
 Ø M = 135 mm
 Ø W/O handle=90 mm
 H = 145 mm
 W = 450 g
Q 3909
 A12=12



1L + LID
 Ø M = 135 mm
 Ø W/O handle=95 mm
 H = 230 mm
 W = 820 g
Q 4272
 A6=6



0,75 L + LID
 Ø M = 135 mm
 Ø W/O handle=90 mm
 H = 195 mm
 W = 690 g
Q 8264
 A6=6



0,5 L + LID
 Ø M = 135 mm
 Ø W/O handle=90 mm
 H = 155 mm
 W = 570 g
Q 8263
 A12=12

* LID | Ø M = 80 mm | **Q 8265**
 H = 22 mm | A12=12
 W = 120 g



1,6 L
 Ø M = 170 mm
 Ø W/O handle=125 mm
 H = 200 mm
 W = 920 g
V 9037
 A6=6





Autonomy

DINNERWARE



Brush



Item with flat bottom



NEW

Autonomy

ARCOROC OPAL

* PROFESSIONAL 2000 CYCLES / HEAT MANAGEMENT



230 mm
Ø M = 230 mm
H = 27 mm
W = 400 g
V3975
A12=12



190 mm
Ø M = 190 mm
H = 22 mm
W = 265 g
V6478
A12=12



DEEP 230 mm 55 cl
Ø M = 230 mm
H = 40 mm
W = 430 g
V9430
A12=12



230 mm BLUE
Ø M = 230 mm
H = 27 mm
W = 400 g
V6481
A12=12



190 mm BLUE
Ø M = 190 mm
H = 22 mm
W = 265 g
V6479
A12=12



DEEP 230 mm 55 cl BLUE
Ø M = 230 mm
H = 40 mm
W = 430 g
V9431
A12=12



230 mm RED
Ø M = 230 mm
H = 27 mm
W = 400 g
V6482
A12=12



190 mm RED
Ø M = 190 mm
H = 22 mm
W = 265 g
V6480
A12=12



DEEP 230 mm 55 cl RED
Ø M = 230 mm
H = 40 mm
W = 430 g
V9432
A12=12



AUTONOMY 230 mm
Compatible with TempRite lid



AUTONOMY 230 mm
Compatible with 240 Bulling lid

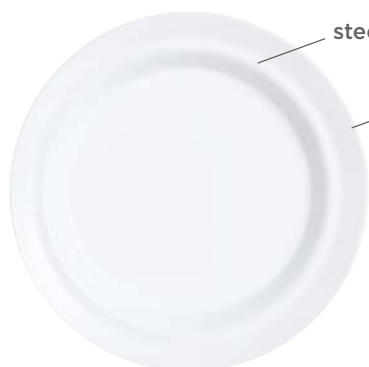


NEW

Autonomy

ARCOROC OPAL

* PROFESSIONAL 2000 CYCLES



steep slope to keep food in the well

bead to keep the thumb out of the food and for a better grip



optimized depth to avoid residents raising their cutlery too much and therefore their arms



NEW

Autonomy

ARCOROC TEMPERED

PERFECTLY STACKABLE



27 cl HB
 Ø M = 85 mm
 H = 105 mm
 W = 170 g
V4872
 A12=12



wide rim for swallowing

ergonomic base

good stability

Brush

ARCOROC OPAL

PERFECTLY STACKABLE / PROFESSIONAL 2000 CYCLES



250 mm
 Ø M = 250 mm
 H = 25 mm
 W = 640 g
 R6/B2=12



235 mm
 Ø M = 235 mm
 H = 26 mm
 W = 505 g
 R6/B4=24

Brush	Blue	
	Blue Jean	
	Cherry	
	Green	
	Orange	
	Yellow	

P 3945	48926
P 3946	H3607
P 3947	H2684
P 3948	49041
P 3949	49120
P 3951	49117



195 mm
 Ø M = 195 mm
 H = 22 mm
 W = 320 g
 R6/B4=24



155 mm
 Ø M = 155 mm
 H = 18 mm
 W = 215 g
 R6/B4=24



DEEP 225 mm 69 cl
 Ø M = 225 mm
 H = 35 mm
 W = 520 g
 R6/B2=12

Brush	Blue	
	Blue Jean	
	Cherry	
	Green	
	Orange	
	Yellow	

49150	48932	X0622
H3608	H3609	X0620
H2685	H2686	X0624
49142	49115	X0625
49138	49122	X0626
49139	49118	X0641



170 mm 1,1L
 Ø M = 170 mm
 H = 80 mm
 W = 480 g
 R6/B4=24



120 mm 31 cl
 Ø M = 120 mm
 H = 47 mm
 W = 200 g
 R6/B6=36

Brush	Blue	
	Blue Jean	
	Cherry	
	Green	
	Orange	
	Yellow	

-
-
V 8930
V 8931
-
-



C3777
H3615
H2779
C3775
C3778
C3776



120 mm 11 cl
 Ø M = 120 mm
 H = 26 mm
 W = 150 g
 R6/B6=36



110 mm 22 cl
 Ø M = 110 mm
 H = 36 mm
 W = 195 g
 R6/B4=24

Brush	Blue	
	Blue Jean	
	Cherry	
	Green	
	Orange	
	Yellow	

48979
H3611
H2691
49116
-
-



C0646
H3612
H2778
-
-
-



19 cl
 Ø M = 105 mm
 Ø W/O handle = 80 mm
 H = 65 mm
 W = 190 g
 FA6=6

140 mm
 Ø M = 140 mm
 H = 20 mm
 W = 190 g
 R6/B8=48



25 cl
 Ø M = 100 mm
 Ø W/O handle = 70 mm
 H = 90 mm
 W = 240 g
 FA6=6



51 cl
 Ø M = 130 mm
 H = 75 mm
 W = 265 g
 R6/B6=36

Brush	Blue	
	Blue Jean	
	Cherry	
	Green	
	Orange	
	Yellow	

X2014
X2266
X2017
X2259
X2256
X2051

C3785
H3621
H2786
C3783
C3787
C3784

X2707
X2015
X2016
X2708
X2023
X2710

54699
H3619
H2781
54700
54557
54704



330 x 250 mm
 Ø M = 330 mm
 H = 31 mm
 W = 760 g
N9364
 R6/B2=12



RIMLESS PLATE



270 mm
 Ø M = 270 mm
 H = 18 mm
 W = 500 g
N9360
 R6/B4=24



250 mm
 Ø M = 250 mm
 H = 17 mm
 W = 420 g
N9361
 R6/B4=24



190 mm
 Ø M = 190 mm
 H = 18 mm
 W = 250 g
N9362
 R6/B4=24



160 mm
 Ø M = 160 mm
 H = 14 mm
 W = 190 g
V1798
 R6/B4=24



DEEP 200 mm 78 cl
 Ø M = 200 mm
 H = 42 mm
 W = 330 g
N9411
 R6/B4=24



Black *
 Granit *

P1128 - 510g	P1129 - 430g	P1131 - 260g	-	P1130 - 315g
○ D7360 - 500g	P1123 - 420g	P1125 - 250g	-	P1124 - 330g



DEEP MULTI PURPOSE PLATE



DEEP 250 mm 1,4L
 Ø M = 250 mm
 H = 40 mm
 W = 540 g
P6282
 R6/B2=12



DEEP 210 mm 95 cl
 Ø M = 210 mm
 H = 40 mm
 W = 410 g
P9772
 R6/B2=12



DEEP 170 mm 60 cl
 Ø M = 170 mm
 H = 40 mm
 W = 300 g
P6280
 R6/B2=12



180 mm 1L
 Ø M = 180 mm
 H = 75 mm
 W = 390 g
N9365
 R6/B2=12



145 mm 75 cl
 Ø M = 145 mm
 H = 80 mm
 W = 340 g
N9395
 R4/B6=24



120 mm 40 cl
 Ø M = 125 mm
 H = 55 mm
 W = 210 g
V2159
 R6/B6=36



90 mm 19 cl
 Ø M = 95 mm
 H = 46 mm
 W = 100 g
N9397
 R6/B6=36

○ DIWALI
 210 mm 2,1L
 Ø M = 210 mm
 H = 95 mm
 W = 610 g
D7410
 R6/B2=12

Evolutions Solutions

○ Luminarc

ARCOROC OPAL

PERFECTLY STACKABLE



320 mm PIZZA
 Ø M = 320 mm
 H = 24 mm
 W = 685 g
L2810
 R6/B2=12



320 mm PIZZA STRIES
 Ø M = 320 mm
 H = 17 mm
 W = 830 g
V1780
 R6/B2=12



290 mm RISOTTO 45cl
 Ø M = 290 mm
 H = 58 mm
 W = 810 g
V1786
 R6/B2=12



280 mm x 230 mm BURGER
 Ø M = 280 mm
 H = 22 mm
 W = 560 g
X0503
 R6/B2=12



260 mm 1,2 L
 Ø M = 260 mm
 H = 46 mm
 W = 415 g
N3186
 A12=12



215 mm x 190 mm SNACK
 Ø M = 215 mm
 H = 21 mm
 W = 350 g
L2808
 R6/B4=24



300 x 260 mm STEAK
 Ø M = 300 mm
 H = 30 mm
 W = 800 g
L2811
 R6/B2=12



285 mm PASTA 1,15 L
 Ø M = 285 mm
 H = 45 mm
 W = 620 g
L2805
 R6/B2=12

Evolutions Black Specialties

ARCOROC TEMPERED

PERFECTLY STACKABLE / PROFESSIONAL 2000 CYCLES



320 mm PIZZA
 Ø M = 320 mm
 H = 24 mm
 W = 815 g
P1139
 R6/B2=12



285 mm PASTA 1,15 L
 Ø M = 285 mm
 H = 45 mm
 W = 640 g
P1138
 R6/B2=12



260 mm 1,2 L
 Ø M = 260 mm
 H = 46 mm
 W = 435 g
P1141
 R6/B4=24



300 x 260 mm STEAK
 Ø M = 300 mm
 H = 30 mm
 W = 830 g
P1140
 R6/B2=12



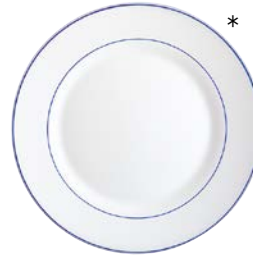
Filet Bordeaux / Filet Delft

ARCOROC OPAL

PERFECTLY STACKABLE / * CONTROLLED WEIGHT / ■ HEAT MANAGEMENT / PROFESSIONAL 2000 CYCLES



250 mm
 Ø M = 250 mm
 H = 25 mm
 W = 640 g
 R6/B2=12



235 mm
 Ø M = 235 mm
 H = 26 mm
 W = 505 g
 R6/B4=24

<i>Filet Bordeaux</i>	P3955	22589
<i>Filet Delft</i>	P3956	22597



195 mm
 Ø M = 195 mm
 H = 22 mm
 W = 320 g
 R6/B4=24



155 mm
 Ø M = 155 mm
 H = 18 mm
 W = 215 g
 R6/B4=24



DEEP 225 mm 69 cl
 Ø M = 225 mm
 H = 35 mm
 W = 520 g
 R6/B2=12

<i>Filet Bordeaux</i>	22605	22548	X0615
<i>Filet Delft</i>	22613	22555	X0642



120 mm 31 cl
 Ø M = 120 mm
 H = 47 mm
 W = 200 g
 R6/B6=36



19 cl
 Ø M = 105 mm
 Ø W/Q handle=80 mm
 H = 65 mm
 W = 190 g
 FA12=12



51 cl
 Ø M = 130 mm
 H = 75 mm
 W = 265 g
 R6/B6=36

<i>Filet Bordeaux</i>	50420	X1993	17147
<i>Filet Delft</i>	55856	X2003	17145



ARCOROC OPAL

PERFECTLY STACKABLE / ■ HEAT MANAGEMENT / * CONTROLLED WEIGHT



230 mm
 Ø M = 230 mm
 H = 25 mm
 W = 580 g
X0612
 R6/B2=12



230 mm
 Ø M = 230 mm
 H = 25 mm
 W = 590 g
V9578
 R6/B2=12



230 mm
 Ø M = 230 mm
 H = 25 mm
 W = 680 g
L6824
 R6/B2=12



230 mm
 Ø M = 230 mm
 H = 25 mm
 W = 710 g
N4839
 R6/B2=12

MTO Make to order



HEAT SYSTEM plates
 Compatible with 240 Bulling lid



DINNERWARE

Hôtelière

ARCOROC OPAL

PERFECTLY STACKABLE / HEAT MANAGEMENT / * CONTROLLED WEIGHT



260 mm
 Ø M = 260 mm
 H = 20 mm
 W = 660 g
N6393
 R6/B2=12



235 mm
 Ø M = 235 mm
 H = 19 mm
 W = 525 g
X0611
 R6/B2=12



195 mm
 Ø M = 195 mm
 H = 17 mm
 W = 310 g
57974
 R6/B4=24



155 mm
 Ø M = 155 mm
 H = 15 mm
 W = 220 g
58621
 R6/B4=24



DEEP 225 mm 55 cl
 Ø M = 225 mm
 H = 30 mm
 W = 515 g
57971
 R6/B4=24

Intensity White

ARCOROC OPAL



255 mm
 Ø M = 255 mm
 H = 19 mm
 W = 610 g
V1536
 R6/B2=12



240 mm
 Ø M = 240 mm
 H = 20 mm
 W = 540 g
X0613
 R6/B2=12



205 mm
 Ø M = 205 mm
 H = 18 mm
 W = 375 g
V1539
 R6/B4=24



160 mm
 Ø M = 160 mm
 H = 17 mm
 W = 240 g
V1540
 R6/B4=24



DEEP 220 mm 35 cl
 Ø M = 220 mm
 H = 37 mm
 W = 490 g
V1538
 R6/B4=24



275 mm
 Ø M = 275 mm
 H = 23 mm
 W = 770 g
V1653
 R6/B2=12

Nova Aquitania

ARCOROC OPAL

PERFECTLY STACKABLE



225 mm
 Ø M = 225 mm
 H = 19 mm
 W = 290 g
P0157
 A24=24



155 mm
 Ø M = 155 mm
 H = 14 mm
 W = 150 g
P8101
 A24=24



225 mm 56 cl
 Ø M = 225 mm
 H = 26 mm
 W = 340 g
Q3295
 A24=24



130 mm 20 cl
 Ø M = 130 mm
 H = 37 mm
 W = 150 g
V3504
 A12=12



130 mm 51 cl
 Ø M = 130 mm
 H = 70 mm
 W = 240 g
V3503
 A12=12



Nova Aquitania



NEW

Square Restaurant plate
Extra strong plate adapted to the standards required for the distribution and service of meals in healthcare establishments.

Mechanical resistance:
Minimum up to 3 times more resistant than porcelain plates.
According to EN12980 standard



Practical square shape = optimum use of shelf space

Flat bottom: perfect for thermocontact regenerations.
Collection suitable for all regenerating systems: thermocontact and forced-air



Diameter adapted to the square lids found on the market



Perfectly stackable



250 mm
Ø M = 250 mm
H = 25 mm
W = 640 g
P 3972
R6/B2=12



235 mm
Ø M = 235 mm
H = 26 mm
W = 505 g
22522
R6/B4=24



225 mm
Ø M = 225 mm
H = 22 mm
W = 495 g
29337
R6/B4=24



195 mm
Ø M = 195 mm
H = 22 mm
W = 320 g
22530
R6/B4=24



155 mm
Ø M = 155 mm
H = 18 mm
W = 215 g
22506
R6/B4=24



DEEP 225 mm 69 cl
Ø M = 225 mm
H = 35 mm
W = 520 g
X 0599
R6/B2=12

NEW



SQUARE 200 mm
Ø M = 200 mm
H = 30 mm
W = 520 g
X 2315
R6/B2=12



300 x 260 mm
Ø M = 300 mm
H = 30 mm
W = 800 g
49145
R6/B2=12



290 x 210 mm
Ø M = 290 mm
H = 25 mm
W = 640 g
P 3967
R6/B2=12

Restaurant

ARCOROC OPAL

PERFECTLY STACKABLE / ■ HEAT MANAGEMENT



170 mm 1,1L
Ø M = 170 mm
H = 80 mm
W = 480 g

V8869
R6/B4=24



140 mm 48 cl
Ø M = 140 mm
H = 52 mm
W = 270 g

43317
R6/B6=36



120 mm 40 cl
Ø M = 120 mm
H = 60 mm
W = 230 g

L 6887
R6/B4=24



120 mm 31 cl
Ø M = 120 mm
H = 47 mm
W = 200 g

43319
R6/B6=36



160 mm 52 cl
Ø M = 160 mm
H = 51 mm
W = 350 g

50061
R6/B4=24



175 x 115 mm 48 cl
Ø M = 175 mm
H = 36 mm
W = 330 g

27473
R6/B4=24



140 x 90 mm 28 cl
Ø M = 140 mm
H = 35 mm
W = 220 g

55391
R6/B4=24



115 x 85 mm 20 cl
Ø M = 115 mm
H = 36 mm
W = 170 g

27474
R6/B4=24



110 mm 22 cl
Ø M = 110 mm
H = 36 mm
W = 195 g

18962
R6/B4=24



160 mm 27 cl
Ø M = 160 mm
H = 37 mm
W = 255 g

25293
R6/B6=36



120 mm 11 cl
Ø M = 120 mm
H = 26 mm
W = 150 g

25285
R6/B6=36



8 cl
Ø M = 80 mm
Ø W/O handle = 60 mm
H = 49 mm
W = 100 g

X2187
FA12=12



110 mm
Ø M = 110 mm
H = 16 mm
W = 110 g

22670
R6/B8=48



13 cl
Ø M = 95 mm
Ø W/O handle = 70 mm
H = 57 mm
W = 150 g

X2175
FA12=12



130 mm
Ø M = 130 mm
H = 18 mm
W = 150 g

22738
R6/B8=48



19 cl
Ø M = 105 mm
Ø W/O handle = 80 mm
H = 65 mm
W = 190 g

X2225
FA12=12



22 cl
Ø M = 105 mm
Ø W/O handle = 75 mm
H = 75 mm
W = 200 g

X2005
FA12=12



140 mm
Ø M = 140 mm
H = 20 mm
W = 190 g

22720
R6/B8=48



25 cl
Ø M = 115 mm
Ø W/O handle = 85 mm
H = 70 mm
W = 180 g

X1987
FA12=12



155 mm
Ø M = 155 mm
H = 21 mm
W = 215 g

22712
R6/B6=36



25 cl
Ø M = 100 mm
Ø W/O handle = 70 mm
H = 90 mm
W = 240 g

X2910
FA6=6



29 cl
Ø M = 110 mm
Ø W/O handle = 80 mm
H = 90 mm
W = 265 g

X0600
FA6=6



50 cl
Ø M = 130 mm
H = 70 mm
W = 230 g

C1514
R6/B6=36



51 cl
Ø M = 130 mm
H = 75 mm
W = 265 g

17144
R6/B6=36



31 cl
Ø M = 150 mm
Ø W/O handle = 100 mm
H = 60 mm
W = 250 g

28891
R6/B4=24

Stairo

○ Luminarc

ARCOROC OPAL

PERFECTLY STACKABLE



270 mm
 Ø M = 270 mm
 H = 25 mm
 W = 360 g
L3576
 R6/B4=24



250 mm
 Ø M = 250 mm
 H = 23 mm
 W = 360 g
L3577
 R6/B4=24



235 mm
 Ø M = 235 mm
 H = 21 mm
 W = 330 g
L5271
 R6/B4=24



190 mm
 Ø M = 190 mm
 H = 19 mm
 W = 220 g
L3579
 R6/B4=24



DEEP 235 mm 80 cl
 Ø M = 235 mm
 H = 32 mm
 W = 360 g
L3578
 R6/B4=24



HARENA
 270 mm 3L
 Ø M = 270 mm
 H = 100 mm
 W = 740 g
L2970
 R6/B1=6



160 mm 45 cl
 Ø M = 160 mm
 H = 44 mm
 W = 250 g
L2968
 R6/B4=24



200 mm 88 cl
 Ø M = 200 mm
 H = 53 mm
 W = 350 g
L2969
 R6/B4=24



130 mm 50 cl
 Ø M = 130 mm
 H = 70 mm
 W = 230 g
X2312
 R6/B6=36

Trianon...

○ Luminarc

ARCOROC OPAL

PERFECTLY STACKABLE / * CONTROLLED WEIGHT



310 mm
 Ø M = 310 mm
 H = 25 mm
 W = 715 g
P4366
 F4=4



275 mm
 Ø M = 275 mm
 H = 24 mm
 W = 490 g
N8244
 R6/B4=24



245 mm
 Ø M = 245 mm
 H = 24 mm
 W = 360 g
V9579
 R6/B4=24



195 mm
 Ø M = 195 mm
 H = 16 mm
 W = 245 g
D6887
 R6/B6=36



155 mm
 Ø M = 155 mm
 H = 13 mm
 W = 160 g
D6886
 R6/B6=36



DEEP 225 mm 67 cl
 Ø M = 225 mm
 H = 35 mm
 W = 365 g
X0508
 R6/B4=24



350 x 260 mm
 Ø M = 350 mm
 H = 26 mm
 W = 620 g
D6877
 R4/B4=16



290 x 210 mm
 Ø M = 290 mm
 H = 23 mm
 W = 500 g
D6891
 R4/B4=16



220 x 140 mm
 Ø M = 220 mm
 H = 28 mm
 W = 245 g
D6885
 R6/B6=36



240 mm 2,5 L
 Ø M = 240 mm
 H = 100 mm
 W = 730 g
D6881
 R6/B1=6



180 mm 1,05 L
 Ø M = 180 mm
 H = 75 mm
 W = 410 g
D6882
 R6/B6=36



120 mm 34 cl
 Ø M = 120 mm
 H = 56 mm
 W = 165 g
V8502
 R6/B6=36



160 mm 56 cl
 Ø M = 160 mm
 H = 52 mm
 W = 245 g
D6883
 R8/B6=48



22 cl 145 mm
 Ø M = 105 mm Ø M = 140 mm
 Ø W/O handle=85mm H = 16 mm
 H = 65 mm W = 155 g
 W = 160 g
X2681 **D6925**
 FA6=6 R6/B8=48



28 cl
 Ø M = 115 mm
 Ø W/O handle=95 mm
 H = 70 mm
 W = 190 g
D6922
 R6/B6=36



160 mm
 Ø M = 160 mm
 H = 18 mm
 W = 195 g
D6926
 R6/B8=48



29 cl
 Ø M = 110 mm
 Ø W/O handle=80 mm
 H = 90 mm
 W = 250 g
X2724
 FA6=6



46 cl
 Ø M = 130 mm
 H = 70 mm
 W = 265 g
X2680
 FA6=6



30 cl
 Ø M = 145 mm
 Ø W/O handle=100 mm
 H = 59 mm
 W = 250 g
X2433
 FA6=6

NEW

Bloom

Luminarc OPAL

PERFECTLY STACKABLE



250 mm
Ø M = 250 mm
H = 17 mm
W = 420 g
X2231
R6/B4=24



190 mm
Ø M = 190 mm
H = 18 mm
W = 250 g
X2233
R6/B4=24



DEEP 200 mm 00 cl
Ø M = 200 mm
H = 42 mm
W = 330 g
X2232
R6/B4=24



160 mm
Ø M = 160 mm
H = 00 mm
W = 250 g
X2251
R6/B4=24



Cottage

Luminarc OPAL

PERFECTLY STACKABLE / PROFESSIONAL 2000 CYCLES



250 mm
Ø M = 250 mm
H = 16 mm
W = 420 g
V2520
R6/B4=24



190 mm
Ø M = 190 mm
H = 18 mm
W = 250 g
V2522
R6/B4=24



DEEP 200 mm 78 cl
Ø M = 200 mm
H = 42 mm
W = 330 g
V2521
R6/B4=24



Cottage Black

Luminarc TEMPERED

PERFECTLY STACKABLE / PROFESSIONAL 2000 CYCLES

DINNERWARE



250 mm
 Ø M = 250 mm
 H = 16 mm
 W = 420 g
V2120
 R6/B4=24



190 mm
 Ø M = 190 mm
 H = 18 mm
 W = 250 g
V2222
 R6/B4=24



DEEP 200 mm 78 cl
 Ø M = 200 mm
 H = 42 mm
 W = 330 g
V2124
 R6/B4=24



Everyday

Luminarc OPAL

PERFECTLY STACKABLE



265 mm
 Ø M = 265 mm
 H = 25 mm
 W = 465 g
H9859
 R6/B4=24



240 mm
 Ø M = 240 mm
 H = 21 mm
 W = 345 g
G0564
 R6/B4=24



190 mm
 Ø M = 190 mm
 H = 16 mm
 W = 235 g
G0565
 R6/B4=24



DEEP 220 mm 65 cl
 Ø M = 220 mm
 H = 33 mm
 W = 340 g
G0563
 R6/B4=24



240 mm 3,1L
 Ø M = 240 mm
 H = 100 mm
 W = 640 g
G0570
 R6/B1=6



120 mm 33 cl
 Ø M = 120 mm
 H = 53 mm
 W = 155 g
H4122
 R6/B4=24



Zélie Black

Luminarc TEMPERED

PERFECTLY STACKABLE / PROFESSIONAL 2000 CYCLES



250 mm
 Ø M = 250 mm
 H = 26 mm
 W = 375 g
V7145
 A12=12



200 mm 75 cl
 Ø M = 200 mm
 H = 42 mm
 W = 315 g
V7146
 A12=12



180 mm
 Ø M = 180 mm
 H = 21 mm
 W = 220 g
V7147
 A12=12



160 mm 55 cl
 Ø M = 160 mm
 H = 52 mm
 W = 260 g
V7148
 A12=12

Zélie White

Luminarc OPAL

PERFECTLY STACKABLE



250 mm
 Ø M = 250 mm
 H = 26 mm
 W = 360 g
V7140
 A12=12



200 mm 75 cl
 Ø M = 200 mm
 H = 42 mm
 W = 300 g
V7141
 A12=12



180 mm
 Ø M = 180 mm
 H = 21 mm
 W = 220 g
V7142
 A12=12



160 mm 55 cl
 Ø M = 160 mm
 H = 52 mm
 W = 240 g
V7143
 A12=12



120 mm 40 cl
 Ø M = 160 mm
 H = 70 mm
 W = 230 g
V7144
 A12=12





5 cl
 Ø M = 45 mm
 H = 85 mm
 W = 60 g
00633
 A36=36



Empilable

PERFECTLY STACKABLE / * PROFESSIONAL 2000 CYCLES



105 mm
 Ø M = 105 mm
 H = 35 mm
 W = 245 g
C1320
 R6/B4=24



85 mm
 Ø M = 85 mm
 H = 36 mm
 W = 120 g
51257
 R6/B4=24

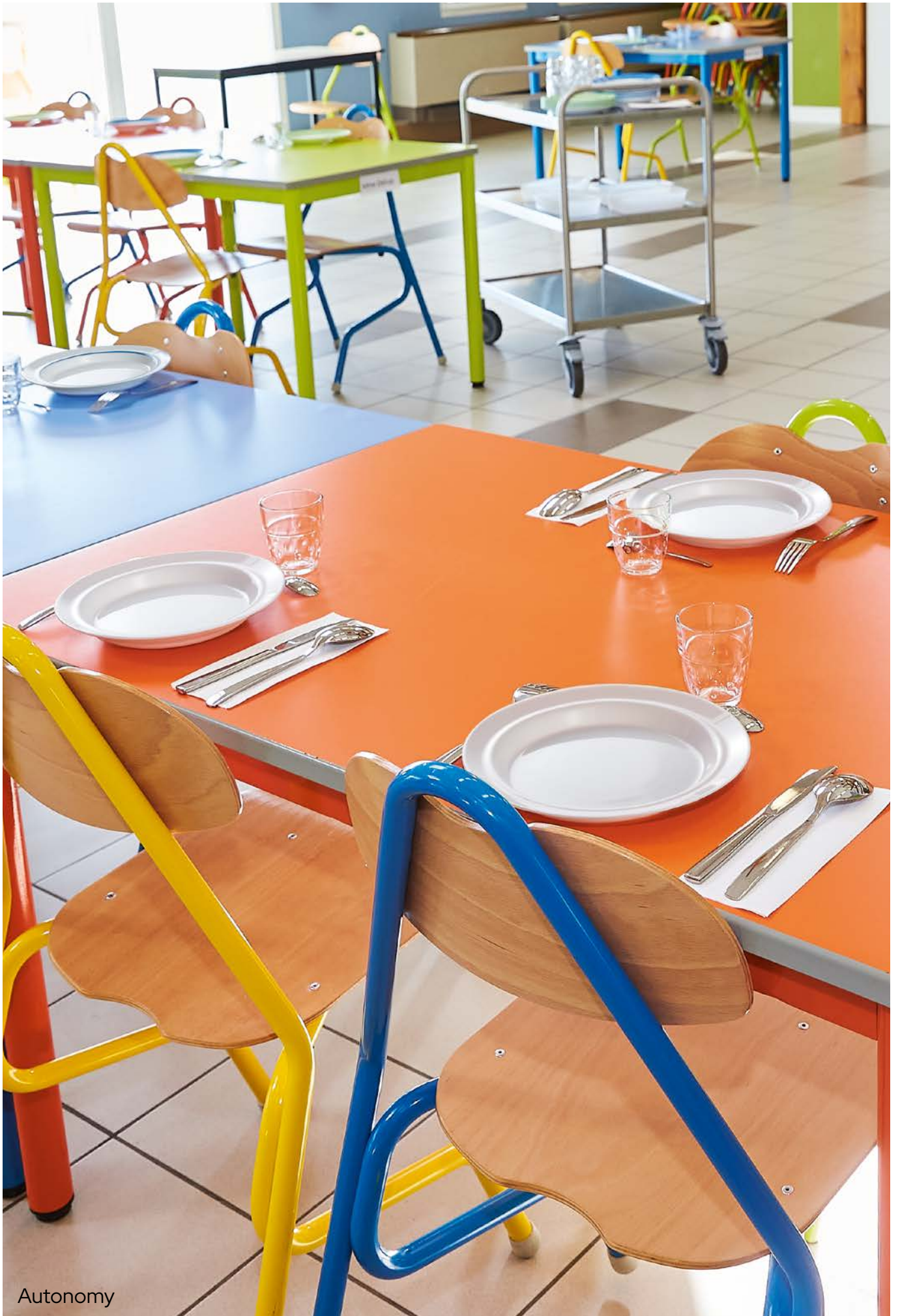


105 mm
 Ø M = 105 mm
 H = 35 mm
 W = 255 g
X2556
 R6/B4=24



85 mm
 Ø M = 85 mm
 H = 36 mm
 W = 120 g
55878
 R6/B4=24





Autonomy









Our recommendations by segment

We have selected a range of products that are perfectly suited to the needs of Catering industry, whether in School canteens, Staff canteens or Healthcare establishments.

To find out more about the Arcoroc™ range, visit the website arcoroc.com.



							
		EDUCATION Primary Schools	EDUCATION High School	EDUCATION University	B&I Staff canteen	HEALTHCARE Hospital	HEALTHCARE Retirement Home
	FUNCTIONALITIES	Ergonomy Fun (table service)	Weight Adapted size to food portion (tray)	Aesthetic Adapted size to trays	Aesthetic Adapted size to trays	Heat Management Functional Diverses shapes	Colorful Ergonomy Heat Management
●	Autonomy					✓✓	✓✓✓
●	Brush	✓✓✓	✓✓				✓✓
●	Evolutions Black			✓✓✓	✓✓✓		
●○	Evolutions Granit			✓✓✓	✓✓✓		✓✓
●○	Evolutions White		✓✓	✓✓	✓✓✓		
●○	Evolutions Solutions				✓✓		
●	Evolutions Black specialties				✓✓		
●	Filet Bordeaux/Delft					✓✓	✓✓✓
●	Heat System/Compartimenté					✓✓✓	✓✓
●	Hôtelière	✓✓	✓✓			✓✓✓	✓✓
●	Intensity White			✓✓	✓✓✓		✓✓✓
●	Nova Aquitania	✓✓	✓✓✓				✓✓
●	Restaurant	✓	✓✓		✓✓	✓✓✓	
●○	Stairo	✓✓	✓✓✓		✓✓		
●○	Trianon		✓✓		✓✓		✓



Jolly

DESSERTS



Jazzed

Eskale

ARCOROC TEMPERED



31 cl OF
 Ø M = 90 mm
 H = 85 mm
 W = 250 g
L 3750
 FA6/B4=24



18 cl OF
 Ø M = 75 mm
 H = 80 mm
 W = 180 g
L 3751
 FA6/B4=24



9 cl OF
 Ø M = 60 mm
 H = 65 mm
 W = 110 g
L 7172
 FA6/B4=24
N 6551 Appetizer set
 F12/B4=48

Jazzed

ARCOROC



41 cl
 Ø M = 125 mm
 H = 200 mm
 W = 730 g
N 8367
 F6/B2=12



25 cl
 Ø M = 125 mm
 H = 90 mm
 W = 390 g
V 7087
 F6/B4=24



25 cl FROZEN
 Ø M = 125 mm
 H = 90 mm
 W = 390 g
V 7089
 F6/B4=24

NEW

Jolly

ARCOROC



45 cl
 Ø M = 100 mm
 H = 135 mm
 W = 250 g
X 2621
 F6/B4=24



35 cl
 Ø M = 90 mm
 H = 125 mm
 W = 165 g
X 2620
 F6/B4=24



Maeva

ARCOROC



35 cl DIAMANT
 Ø M = 120 mm
 H = 75 mm
 W = 320 g
L 6690
 F6/B4=24



20 cl DIAMANT
 Ø M = 100 mm
 H = 60 mm
 W = 205 g
L 6689
 F6/B4=24



35 cl VINTAGE
 Ø M = 120 mm
 H = 75 mm
 W = 320 g
L 6692
 F6/B4=24



20 cl VINTAGE
 Ø M = 100 mm
 H = 60 mm
 W = 205 g
L 6691
 F6/B4=24

Palmier

ARCOROC



37 cl HB
 Ø M = 120 mm
 H = 200 mm
 W = 510 g
X0898
 F6/B2=12



21 cl OF
 Ø M = 125 mm
 H = 100 mm
 W = 310 g
58010
 F6/B4=24

Pépité

ARCOROC

PERFECTLY STACKABLE



20 cl
 Ø M = 110 mm
 H = 60 mm
 W = 190 g
V7219
 F6/B4=24



DESSERTS

Quadro

ARCOROC



36 cl
 Ø M = 80 mm
 H = 190 mm
 W = 430 g
12615
 F6/B4=24



Seychelles

ARCOROC



20 cl
 Ø M = 105 mm
 H = 80 mm
 W = 205 g
34741
 F6/B4=24

Sorbet

ARCOROC



38 cl
 Ø M = 115 mm
 H = 95 mm
 W = 300 g
V7431
 F6/B4=24



21 cl
 Ø M = 100 mm
 H = 80 mm
 W = 200 g
V7429
 F6/B4=24

Versatile

ARCOROC



12 cl
 Ø M = 100 mm
 H = 90 mm
 W = 115 g
V7216
 F6/B4=24



4 cl
 Ø M = 65 mm
 H = 59 mm
 W = 50 g
V7032
 F6/B4=24



Intensity Baril

ARCOROC

HOT DRINKS



Arcadie

Arcadie

ARCOROC TEMPERED

						
40 cl HB Ø M = 95 mm H = 125 mm W = 350 g Q2751 ♦ F6/B4=24	35 cl OF Ø M = 95 mm H = 100 mm W = 280 g Q2750 ♦ F6/B4=24	140 mm Ø M = 145 mm H = 20 mm W = 195 g X2357 FA12=12	24 cl OF Ø M = 85 mm H = 85 mm W = 175 g Q2967 F6/B4=24	16 cl OF Ø M = 75 mm H = 75 mm W = 135 g Q2234 ♦ F6/B4=24	9 cl OF Ø M = 60 mm H = 65 mm W = 85 g Q2233 ♦ F6/B4=24	110 mm Ø M = 110 mm H = 16 mm W = 110 g X2359 FA12=12
⊕ Saucer 140 X2357		⊕ AROMA Saucer 140 L3697		⊕ Saucer 110 X2359		

Ariba Luminarc TEMPERED

Aroma

ARCOROC TEMPERED

PERFECTLY STACKABLE

				
50 cl Ø M = 130 mm H = 70 mm W = 240 g E9610 R6/B1=6	22 cl Ø M = 100 mm Ø W/O handle = 75 mm H = 85 mm W = 190 g V9467 FA6=6	140 mm * Ø M = 140 mm H = 21 mm W = 155 g X2354 FA12=12	8 cl Ø M = 75 mm Ø W/O handle = 58 mm H = 65 mm W = 95 g V9486 FA6=6	120 mm ** Ø M = 120 mm H = 19 mm W = 105 g X2355 FA12=12

* Goes with VOLUTO cups 40cl, 32cl, 25cl, 22cl, (P. 118), and with ARCADIE cup 24cl, (P. 116).
** Goes with VOLUTO cup 9cl, (P. 118).



Bock ARCOROC TEMPERED

PERFECTLY STACKABLE



25 cl
Ø M = 105 mm
Ø W/O handle = 70 mm
H = 90 mm
W = 240 g
V7506
FA6=6



NEW

Bock

Luminarc TEMPERED



25 cl BLACK
Ø M = 105 mm
Ø W/O handle = 70 mm
H = 90 mm
W = 240 g
V9845
FA6=6

Bock à thé

ARCOROC TEMPERED



23 cl
 Ø M = 105 mm
 Ø W/O handle = 75 mm
 H = 105 mm
 W = 270 g
47580
 R6/B4=24
47602
 R6=6

Bock sur pied

ARCOROC TEMPERED



29 cl
 Ø M = 105 mm
 Ø W/O handle = 70 mm
 H = 140 mm
 W = 375 g
11874
 F4/B6=24

Bol à consommer Luminarc OPAL

Empilable

ARCOROC OPAL

Ø Luminarc

PERFECTLY STACKABLE



54 cl
 Ø M = 165 mm
 Ø W/O handle = 120 mm
 H = 70 mm
 W = 320 g
32305
 YS6/B4=24



28 cl 160 mm
 Ø M = 115 mm Ø M = 160 mm
 Ø W/O handle = 90 mm
 H = 60 mm H = 21 mm
 W = 225 g W = 215 g
V9495 G2722
 FA6=6 R6/B8=48



22 cl 140 mm
 Ø M = 105 mm Ø M = 140 mm
 Ø W/O handle = 80 mm
 H = 65 mm H = 19 mm
 W = 200 g W = 150 g
V9497 01526
 FA6=6 R6/B12=72



14 cl 130 mm
 Ø M = 100 mm Ø M = 130 mm
 Ø W/O handle = 75 mm
 H = 49 mm H = 18 mm
 W = 145 g W = 150 g
V9519 22738
 FA6=6 R6/B8=48

Intensity Baril

ARCOROC OPAL

PERFECTLY STACKABLE



29 cl
 Ø M = 110 mm
 Ø W/O handle = 75 mm
 H = 105 mm
 W = 390 g
Q3630
 F6/B4=24



25 cl
 Ø M = 105 mm
 Ø W/O handle = 75 mm
 H = 80 mm
 W = 295 g
Q3634
 F6/B4=24



155 mm
 Ø M = 155 mm
 H = 23 mm
 W = 190 g
Q6147
 R6/B4=24



19 cl 140 mm
 Ø M = 95 mm Ø M = 140 mm
 Ø W/O handle = 70 mm
 H = 70 mm H = 21 mm
 W = 215 g W = 160 g
Q3632 Q3635
 F6/B4=24 R6/B4=24



9 cl 120 mm
 Ø M = 80 mm Ø M = 120 mm
 Ø W/O handle = 56 mm
 H = 60 mm H = 19 mm
 W = 135 g W = 105 g
Q3631 Q3636
 F6/B4=24 R6/B4=24

⊕ Saucer 154
Q6147

Irish Coffee ARCOROC TEMPERED



24 cl
 Ø M = 90 mm
 Ø W/O handle = 75 mm
 H = 140 mm
 W = 295 g
37684
 F6/B4=24

Latino ARCOROC TEMPERED



29 cl
 Ø M = 100 mm
 Ø W/O handle = 80 mm
 H = 150 mm
 W = 370 g
G3871
 F6/B4=24



New Morning Luminarc TEMPERED



32 cl
 Ø M = 110 mm
 Ø W/O handle = 80 mm
 H = 110 mm
 W = 300 g
P8859
 A6=6

NEW



32 cl **BLACK**
 Ø M = 110 mm
 Ø W/O handle = 80 mm
 H = 110 mm
 W = 300 g
Q4779
 FA6=6

NEW New Morning Luminarc OPAL



32 cl **WHITE**
 Ø M = 110 mm
 Ø W/O handle = 80 mm
 H = 110 mm
 W = 280 g
P8858
 A6=6

Voluto

ARCOROC TEMPERED

○ Luminarc



40 cl
 Ø Max = 110 mm
 Ø W/O handle = 80 mm
 H = 125 mm
 W = 310 g
V7460
 FA6=6



32 cl
 Ø M = 105 mm
 Ø W/O handle = 80 mm
 H = 110 mm
 W = 280 g
V7480
 FA6=6



25 cl
 Ø M = 105 mm
 Ø W/O handle = 75 mm
 H = 90 mm
 W = 230 g
V7505
 FA6=6



22 cl
 Ø M = 105 mm
 Ø W/O handle = 80 mm
 H = 70 mm
 W = 190 g
V7949
 FA6=6



9 cl
 Ø M = 85 mm
 Ø W/O handle = 60 mm
 H = 70 mm
 W = 135 g
V8122
 FA6=6





































50 cl
 Ø M = 145 mm
 Ø W/O handle = 115 mm
 H = 75 mm
 W = 335 g
L3926
 A6=6

⊕ AROMA Saucer140, (P.116).
X2354

⊕ AROMA Saucer120, (P.116).
X2355

Cup and saucer information

					SAUCER															
					OPAL								GLASS							
					EMPILABLE		INTENSITY BARIL			RESTAURANT			TRIANON		ARCADIE		AROMA			
					160 mm	140 mm	154 mm	140 mm	120 mm	153 mm	140 mm	130 mm	112 mm	160 mm	145 mm	112 mm	140 mm	140 mm	120 mm	
Range	Shape	Capacity	Ref.	G2722	O1526	Q6147	Q3635	Q3636	22712	22720	22738	22670	D6926	D6925	X2359	X2357	X2354	X2355		
																				
OPAL												GLASS								
	EMPILABLE	CUP	28 cl	V9495	✓					✓	✓									
		CUP	22 cl ^O	V9497		✓				✓	✓									
		CUP	14 cl	V9519								✓								
	INTENSITY BARIL	MUG	29 cl	Q3630		✓														
		CUP	25 cl	Q3634		✓														
		CUP	19 cl	Q3632			✓													
		CUP	9 cl	Q3631					✓											
	RESTAURANT	MUG	25 cl	X2910					✓		✓		✓							
		CUP	25 cl	X1987					✓	✓										
		CUP	22 cl	X2005					✓	✓	✓									
		CUP	19 cl	X2225					✓	✓	✓									
		CUP	8 cl	X2187									✓							
	TRIANON	CUP	28 cl	D6922					✓	✓	✓		✓							
		CUP	22 cl	X2681								✓		✓						
GLASS																				
	ARCADIE	HB	40 cl	Q2751											✓					
		OF	35 cl	Q2750												✓				
		OF	24 cl	Q2967													✓			
		OF	16 cl	Q2234											✓					
		OF	9 cl	Q2233											✓					
	AROMA	CUP	22 cl	V9467													✓			
		CUP	8 cl	V9486														✓		
	BOCK A THE	MUG	23 cl	47580 47602														✓		
	VOLUTO	MUG	40 cl	V7460													✓			
		MUG	32 cl	V7480														✓		
		MUG	25 cl	V7505														✓		
		CUP	22 cl	V7949														✓		
		CUP	9 cl	V8122															✓	

• Cups and mugs not indicated in the file, don't have any saucer.



Appetizer

APPETIZERS / SALAD BOWLS



Empilable



140 x 100 mm
 Ø M = 140 mm
 H = 30 mm
 W = 90 g
R0739
 R6/B4=24



145 x 70 mm
 Ø M = 145 mm
 H = 23 mm
 W = 115 g
R0736
 R6/B4=24



95 mm
 Ø M = 95 mm
 H = 20 mm
 W = 95 g
R0737
 R6/B4=24



100 mm 6 cl
 Ø M = 100 mm
 H = 40 mm
 W = 75 g
R0740
 R6/B4=24



100 mm 12 cl
 Ø M = 100 mm
 H = 40 mm
 W = 95 g
R0742
 R6/B4=24



95 mm 15 cl
 Ø M = 95 mm
 H = 60 mm
 W = 115 g
R0741
 R6/B4=24



95 mm 6 cl
 Ø M = 95 mm
 H = 45 mm
 W = 90 g
R0744
 R6/B4=24



85 mm 10 cl
 Ø M = 85 mm
 H = 50 mm
 W = 95 g
R0743
 R6/B4=24



90 mm 14 cl
 Ø M = 90 mm
 H = 48 mm
 W = 135 g
R0735
 R6/B4=24



105 mm
 Ø M = 105 mm
 H = 28 mm
 W = 45 g
R0738
 R6/B4=24

Arcadie

ARCOROC TEMPERED

Full collection, (P.49).



16 cl OF
 Ø M = 75 mm
 H = 75 mm
 P = 135 g
Q2234 ♦
 F6/B4=24



9 cl OF
 Ø M = 60 mm
 H = 65 mm
 P = 85 g
Q2233 ♦
 F6/B4=24

Eskale

ARCOROC TEMPERED

Full collection, (P.50 - P.112).



18 cl OF
 Ø M = 75 mm
 H = 80 mm
 W = 180 g
L3751
 FA6/B4=24



9 cl OF
 Ø M = 60 mm
 H = 65 mm
 W = 110 g
L7172
 FA6/B4=24
N6551 Appetizer set
 F12/B4=48



Granity

ARCOROC TEMPERED

Full collection, (P.50).



PERFECTLY STACKABLE



16 cl OF
 Ø M = 75 mm
 H = 75 mm
 W = 165 g
J2609
 F6=6
J2610
 F6/B8=48



4,5 cl OF
 Ø M = 50 mm
 H = 57 mm
 W = 65 g
O4755
 F12/B4=48

Princesa

ARCOROC TEMPERED

Full collection, (P.42).



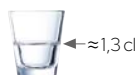
6 oz. HB 17 cl
 Ø M = 65 mm
 H = 85 mm
 W = 180 g
J4171
 F6/B8=48
42438
 A48=48

Stack'Up

ARCOROC TEMPERED

Full collection, (P.52).

PERFECTLY STACKABLE



← ≈1,3cl

4,5 cl OF
 Ø M = 50 mm
 H = 60 mm
 W = 85 g
J8039
 F12/B4=48

Baril

ARCOROC



16 cl HB
 Ø M = 60 mm
 H = 80 mm
 W = 90 g
61633
 F6/B8=48

Conique

ARCOROC

Full collection, (P.49).



8 cl HB
 Ø M = 49 mm
 H = 80 mm
 W = 80 g
P2126 Pressed
 F6/B8=48

Élégance

ARCOROC

Full collection, (P.43).



17 cl HB
 Ø M = 65 mm
 H = 85 mm
 W = 190 g
X0868
 A48=48

Islande

ARCOROC

Full collection, (P.55).



16 cl HB
 Ø M = 55 mm
 H = 100 mm
 W = 175 g
N6643
 F6/B4=24



10 cl HB TUBO
 Ø M = 50 mm
 H = 85 mm
 W = 170 g
J4238
 F6/B4=24



6 cl HB
 Ø M = 38 mm
 H = 105 mm
 W = 110 g
12365
 F12=12
40375
 F12/B6=72



6 cl HB FROSTED
 Ø M = 38 mm
 H = 105 mm
 W = 110 g
75228
 F12/B6=72

Salto

ARCOROC

Full collection, (P.56).



6 cl OF
 Ø M = 48 mm
 H = 65 mm
 W = 75 g
N5834
 F12/B4=48



Shetland

ARCOROC

Full collection, (P.57).



15 cl HB
 Ø M = 70 mm
 H = 80 mm
 W = 150 g
C8312
 F12/B4=48



9 cl HB
 Ø M = 60 mm
 H = 80 mm
 W = 100 g
C8222
 F12/B4=48



230 mm 2,4 L
 Ø M = 230 mm
 H = 90 mm
 W = 630 g
10407 ♦
 A12=12



120 mm 39 cl
 Ø M = 120 mm
 H = 55 mm
 W = 165 g
H4908 ♦
 R6/B4=24



Cocoon



240 mm 3,6 L
 Ø M = 240 mm
 H = 130 mm
 W = 1220 g
G1698 ♦
 A4=4



180 mm 1,5 L
 Ø M = 180 mm
 H = 100 mm
 W = 535 g
41879
 A6=6



120 mm 41 cl
 Ø M = 120 mm
 H = 65 mm
 W = 250 g
41882
 R6/B6=36



60 mm 4 cl
 Ø M = 60 mm
 H = 35 mm
 W = 45 g
41884
 R6/B6=36

Cosmos



280 mm 4,9 L
 Ø M = 280 mm
 H = 135 mm
 W = 1460 g
44029
 A6=6



230 mm 2,6 L
 Ø M = 230 mm
 H = 110 mm
 W = 755 g
E 8859
 R6/B1=6



200 mm 1,7 L
 Ø M = 200 mm
 H = 95 mm
 W = 550 g
V8010
 R6/B2=12



170 mm 1 L
 Ø M = 170 mm
 H = 80 mm
 W = 325 g
V6372 ♦
 R6/B4=24



140 mm 56 cl
 Ø M = 140 mm
 H = 65 mm
 W = 240 g
64091 ♦
 A12=12



120 mm 39 cl
 Ø M = 120 mm
 H = 60 mm
 W = 180 g
64089 ♦
 A12=12

* Also available with lid - Compatible lids, (P.124-125).





290 mm 6 L
 Ø M = 290 mm
 H = 135 mm
 W = 1760 g
10029
 A6=6



260 mm 4,3 L
 Ø M = 260 mm
 H = 115 mm
 W = 1200 g
V7655
 A6=6



230 mm 2,9 L
 Ø M = 230 mm
 H = 105 mm
 W = 980 g
V4034
 A6=6



200 mm 1,8 L
 Ø M = 200 mm
 H = 90 mm
 W = 640 g
V4042
 R6/B1=6



170 mm 1,1 L
 Ø M = 170 mm
 H = 80 mm
 W = 430 g
V7833
 R6/B4=24



140 mm 62 cl
 Ø M = 140 mm
 H = 60 mm
 W = 270 g
10003
 R6/B6=36



120 mm 38 cl
 Ø M = 120 mm
 H = 54 mm
 W = 205 g
V7812
 R6/B6=36



100 mm 24 cl
 Ø M = 100 mm
 H = 45 mm
 W = 140 g
V7538
 R6/B6=36



90 mm 15 cl
 Ø M = 90 mm
 H = 39 mm
 W = 100 g
10040
 R6/B6=36



70 mm 7 cl
 Ø M = 70 mm
 H = 32 mm
 W = 70 g
V7520
 R6/B6=36



60 mm 3 cl
 Ø M = 60 mm
 H = 25 mm
 W = 40 g
V7515
 R6/B6=36



140 x 90 mm 28 cl
 Ø M = 140 mm
 H = 35 mm
 W = 215 g
64473
 R3/B8=24

* Also available with lid - Compatible lids, (P. 124-125).

























So Urban, Empilable Caps

REUSABLE CONTAINERS



So Urban / Food Box / Empilable

Select the right container

Collections	Désignations		Starters	Small salad	Large salad	Main dish	Complete menu	Desserts	Multiportion
									
Empilable	38cl	S		✓				✓	
	62cl	M		✓	✓			✓	
	1.1L	L				✓	✓		
	1.8 L	XXL				✓			✓
	2.9 L	XXL							✓
Food Box	82cl	M			✓				
	122cl	L				✓			
Onctuose	22cl	XS						✓	
So Urban	26cl	XS		✓				✓	
	37cl	S		✓				✓	
	80cl	M			✓		✓		
	110cl	L				✓	✓	✓	
	135cl	XL						✓	

Empilable Caps

ARCOROC TEMPERED

PROFESSIONAL 2000 CYCLES / PE Lid

REUSABLE CONTAINERS



LID 230
 Ø M = 235 mm
 H = 13 mm
 W = 65g
Q9863 ◆
 A24=24



LID 200 mm
 Ø M = 205 mm
 H = 11 mm
 W = 50 g
Q6214 ◆
 A 24=24



EMPILABLE
 230 mm 2,9 L
 Ø M = 230 mm
 H = 105 mm
 W = 880 g
V4034
 A6=6

230 mm 2,9 L + LID
 Ø M = 235 mm
 H = 110 mm
 W = 940 g
H1154 ○
 A6=6



EMPILABLE
 200 mm 1,8 L
 Ø M = 200 mm
 H = 90 mm
 W = 640 g
V4042
 R6/B1=6

200 mm 1,8 L + LID
 Ø M = 205 mm
 H = 90 mm
 W = 690g
H1152 ○
 A8=8



LID 170 mm
 Ø M = 175 mm
 H = 12 mm
 W = 30 g
Q6213 ◆
 A 24=24



EMPILABLE
 170 mm 1,1 L
 Ø M = 170 mm
 H = 80 mm
 W = 440 g
V7833
 R6/B4=24

170 mm 1,1 L + LID
 Ø M = 175 mm
 H = 80 mm
 W = 470 g
H1151 ○
 A6=6



LID 140 mm
 Ø M = 145 mm
 H = 11 mm
 W = 20 g
Q9862 ◆
 A 24=24



EMPILABLE
 140 mm 62 cl
 Ø M = 140 mm
 H = 60 mm
 W = 270 g
10003
 R6/B6=36

140 mm 62 cl + LID
 Ø M = 145 mm
 H = 65 mm
 W = 290 g
H1150 ○
 A12=12



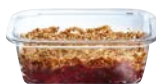
LID 120 mm
 Ø M = 125 mm
 H = 11 mm
 W = 15 g
Q6211 ◆
 A 24=24



EMPILABLE
 120 mm 38 cl
 Ø M = 120 mm
 H = 54 mm
 W = 230 g
V7812
 R6/B6=36

120 mm 38 cl + LID
 Ø M = 126 mm
 H = 56 mm
 W = 240g
H1149
 A12=12





38 cl*
 Ø M = 140x105 mm
 H = 50 mm
 W = 260 g
Q 3539 ◆
 A12=12



LID for 38 cl*
 Ø M = 145x110 mm
 H = 18 mm
 W = 25 g
Q 3535 ◆
 A12=12



82 cl*
 Ø M = 180x135 mm
 H = 60 mm
 W = 440 g
Q 3540 ◆
 A12=12



LID for 82 cl*
 Ø M = 185x140 mm
 H = 18 mm
 W = 50 g
Q 3572 ◆
 A12=12



122 cl*
 Ø M = 205x150 mm
 H = 65 mm
 W = 600 g
Q 3542 ◆
 A12=12



LID for 122 cl*
 Ø M = 210x155 mm
 H = 19 mm
 W = 70 g
Q 3537 ◆
 A12=12

* = Fill to the brim capacity



22 cl Toleranced

Ø M = 80 mm
H = 59 mm
W = 145 g

Q 6197
A24 = 24



22 cl
+ LID assembled

Ø M = 85 mm
H = 60 mm
W = 150 g

Q 5215
F6/B4 = 24



LID 82 mm

Ø M = 85 mm
H = 12 mm
W = 10 g

Q 5217 ♦
A24 = 24





STACK' UP
21 cl OF

Ø M = 85 mm
H = 80 mm
W = 240 g

H5647
F6/B4=24



LID 82 mm

Ø M = 85 mm
H = 12 mm
W = 10 g

Q5217 ♦
A24=24

NEW



26 cl*

Ø M = 85 mm
H = 90 mm
W = 240 g

V4073
A24=24



85 mm - 26 cl*
+ LID assembled

Ø M = 95 mm
H = 95 mm
W = 250 g

V3602
A24=24



LID 85 mm

Ø M = 95 mm
H = 13 mm
W = 15 g

V3603 ♦
A24=24



110 mm - 37 cl*

Ø M = 110 mm
H = 90 mm
W = 220 g

V3155
A24=24



110 mm - 37 cl*
+ LID assembled

Ø M = 120 mm
H = 75 mm
W = 242 g

V3597
A24=24



LID 110 mm

Ø M = 120 mm
H = 13 mm
W = 20 g

V4602 ♦
A24=24



140 mm - 80 cl*

Ø M = 140 mm
H = 88 mm
W = 360 g

V3158
A24=24



140 mm - 80 cl*
+ LID assembled

Ø M = 150 mm
H = 90 mm
W = 400 g

V3594
A24=24



LID 140 mm

Ø M = 150 mm
H = 15 mm
W = 35 g

V4604 ♦
A24=24



170 mm - 110 cl*

Ø M = 170 mm
H = 75 mm
W = 470 g

Q6303
A12=12



170 mm - 110 cl*
+ LID assembled

Ø M = 180 mm
H = 75 mm
W = 520 g

Q8872
A12=12



LID 170 mm

Ø M = 180 mm
H = 15 mm
W = 50 g

Q8898 ♦
A12=12



190 mm - 135 cl*

Ø M = 190 mm
H = 71 mm
W = 530 g

Q6304
A12=12



190 mm - 135 cl*
+ LID assembled

Ø M = 195 mm
H = 70 mm
W = 590 g

Q8897
A12=12



LID 190 mm

Ø M = 195 mm
H = 15 mm
W = 55 g

Q8887 ♦
A12=12





LID 90 mm
 Ø M = 90 mm
 H = 9 mm
 W = 5 g
Q 9737 ◆
 A 48=48



LID 90 mm
 Ø M = 90 mm
 H = 9 mm
 W = 5 g
Q3497 ◆
 A 48=487



NONIC ▲
 23 oz. HB 66 cl
 Ø M = 90 mm
 H = 160 mm
 W = 310 g
P4016
 A48=48



CONIQUE ▲
 20 oz. HB 57 cl
 Ø M = 90 mm
 H = 150 mm
 W = 300 g
34002
 FA6/B8=48



SIDRA ▲
 50 cl HB
 Ø M = 90 mm
 H = 120 mm
 W = 230 g
L6500
 F6/B4=24



SHETLAND
 42 cl HB
 Ø M = 90 mm
 H = 145 mm
 W = 310 g
79698
 F12/B4=48



GRANITY ▲
 42 cl HB
 Ø M = 90 mm
 H = 130 mm
 W = 400 g
J2602
 F6=6



ISLANDE
 38 cl OF
 Ø M = 90 mm
 H = 95 mm
 W = 420 g
N6377
 F6/B4=24



NEW YORK ▲
 38 cl OF
 Ø M = 90 mm
 H = 100 mm
 W = 310 g
L7334
 F6/B4=24



ESKALE ▲
 31 cl OF
 Ø M = 90 mm
 H = 85 mm
 W = 250 g
L3750
 FA6/B4=24



SHETLAND
 25 cl OF
 Ø M = 90 mm
 H = 90 mm
 W = 250 g
79747
 F12/B4=48

Article reference without lid



Non-contractual colour lid.



LID 85 mm
 Ø M = 95 mm
 H = 13 mm
 W = 15 g
V3603 ◆
 A24=24



STACK'UP CROSS ▲
 26 cl OF
 Ø M = 85 mm
 H = 90 mm
 W = 240 g
X0392
 FA6/B4=24

Article reference without lid



LID 82 mm
 Ø M = 85 mm
 H = 12 mm
 W = 10 g
Q5217 ◆
 A 24=24



STACK'UP ▲
 40 cl HB
 Ø M = 85 mm
 H = 145 mm
 W = 350 g
H5642
 F6/B4=24



NEW YORK ▲
 25 cl OF
 Ø M = 80 mm
 H = 85 mm
 W = 220 g
L7339
 F6/B4=24



ONCTUOSE ▲
 23 cl OF
 Ø M = 80 mm
 H = 60 mm
 W = 145 g
J4764
 F6=6



STACK'UP ▲
 21 cl OF
 Ø M = 85 mm
 H = 80 mm
 W = 240 g
H5647
 F6/B4=24



STACK'UP CROSS ▲
 21 cl OF
 Ø M = 85 mm
 H = 80 mm
 W = 240 g
X0393
 FA6/B4=24

Article reference without lid

Compatible is a range of lids adapted to our best-sellers, offering additional solutions and styles.



LID 96 mm
 Ø M = 95 mm
 H = 10 mm
 W = 10 g
Q9738 ◆
 A 24=24



BRITANNIA
 20 oz. 57 cl
 Ø M = 135 mm
 Ø W/O handle = 95 mm
 H = 125 mm
 W = 520 g
00989
 A24=24



ARCADIE ▲
 35 cl OF
 Ø M = 95 mm
 H = 100 mm
 P = 280 g
Q2750
 F6/B4=24



LID 230
 Ø M = 235 mm
 H = 13 mm
 W = 65g
Q9863 ◆
 A24=24



EMPILABLE
 230 mm 2,9 L
 Ø M = 230 mm
 H = 105 mm
 W = 880 g
V4034
 A6=6

230 mm 2,9 L + LID
 Ø M = 235 mm
 H = 110 mm
 W = 940 g
H1154 ○
 A6=6



COSMOS
 230 mm 2,6 L
 Ø M = 230 mm
 H = 110 mm
 W = 750 g
E8859
 R6/B1=6



LID 200 mm
 Ø M = 205 mm
 H = 11 mm
 W = 45 g
Q6214 ◆
 A 24=24



EMPILABLE
 200 mm 1,8 L
 Ø M = 200 mm
 H = 90 mm
 W = 640 g
V4042
 R6/B1=6

200 mm 1,8 L + LID
 Ø M = 205 mm
 H = 90 mm
 W = 700g
H1152 ○
 A8=8



COSMOS
 200 mm 1,7 L
 Ø M = 200 mm
 H = 95 mm
 W = 510 g
30362
 R6/B2=12





LID 170 mm
 Ø M = 175 mm
 H = 12 mm
 W = 30 g
Q6213 ◆
 A 24=24



EMPILABLE
 170 mm 1,1L
 Ø M = 170 mm
 H = 80 mm
 W = 440 g
V7833
 R6/B4=24

170 mm 1,1L + LID
 Ø M = 175 mm
 H = 80 mm
 W = 470 g
H1151 ○
 A6=6



COSMOS
 170 mm 1L
 Ø M = 170 mm
 H = 80 mm
 W = 320 g
H5360 ◆
 R6/B4=24



SO URBAN
 170 mm - 110 cl*
 Ø M = 170 mm
 H = 75 mm
 W = 470 g
Q6303
 A12=12



LID 140 mm
 Ø M = 145 mm
 H = 11 mm
 W = 20 g
Q9862 ◆
 A 24=24



EMPILABLE
 140 mm 62 cl
 Ø M = 140 mm
 H = 60 mm
 W = 270 g
10003
 R6/B6=36

140 mm 62 cl + LID
 Ø M = 145 mm
 H = 65 mm
 W = 290 g
H1150 ○
 A12=12



SO URBAN
 140 mm - 80 cl*
 Ø M = 140 mm
 H = 90 mm
 W = 360 g
V3158
 A24=24



LID 120 mm
 Ø M = 126 mm
 H = 11 mm
 W = 14 g
Q6211 ◆
 A 24=24



EMPILABLE
 120 mm 38 cl
 Ø M = 120 mm
 H = 54 mm
 W = 230 g
V7812
 R6/B6=36

120 mm 38 cl + LID
 Ø M = 125 mm
 H = 56 mm
 W = 240 g
H1149 ○
 A12=12

Compatibles Lids

**WE OFFER THE PERFECT SOLUTION
FOR AN INCREASINGLY ON-THE-GO WORLD.**

A range of lids that adapt to our best sellers.
Ideal for caterers, take-away and delivery.



PE Lid



So Urban 135 cl



Empilable / So Urban

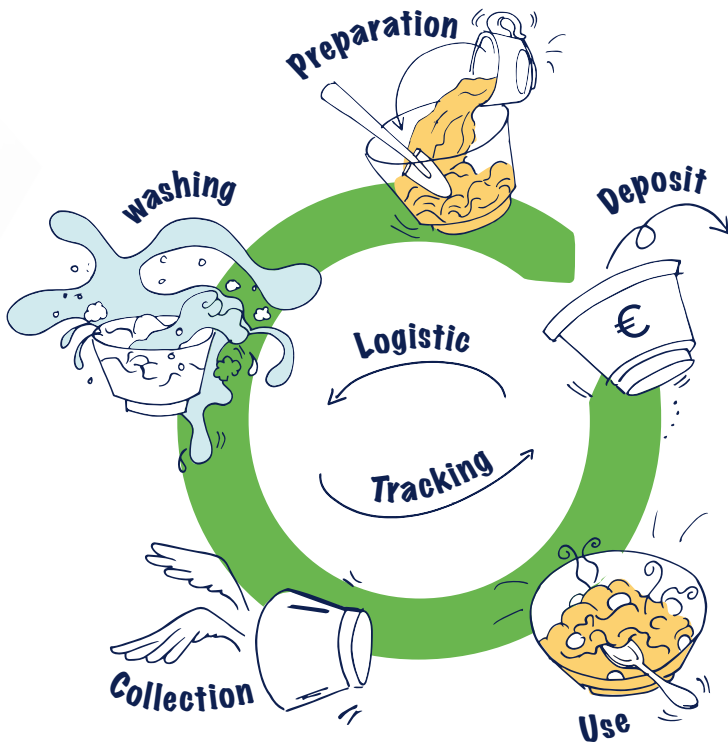


Stack up 21 cl



So Urban 80 cl

REUSE



Container is a core element in the reuse loop. It must be adapted to each step of the loop to ensure an easy transition. That's why the selection of the container is the 1st step when switching from disposable to durable.



So Urban



Food Box



Onctuose



Empilable Caps

	So Urban	Food Box	Onctuose	Empilable Caps
Key benefits	Competitive, light and functional	Adapted to hot dishes with specific shapes	Mini shape ideal for desserts	Multipurpose range from small to multiportion shape
Material	Sodo + PE	Sodo + PP	Sodo + PE	Sodo + PE
Lid color	Transparent	Transparent	Transparent	White
Shape	Round	Rectangular	Round	Round
Capacity	5 shapes: 26cl / 37cl / 80cl / 110cl / 135cl	2 shapes: 82cl / 122cl	1 shape: 22cl	5 shapes: 38,5cl / 62,5cl / 110cl / 180cl / 290cl
Stackable base	✓	✗	✗	✓
Stackable base on lid	✓	✓	✓	✗
Microwave-safe	✓ Remove lid in microwave			
Ovensafe	✗			
Freezer-safe	✓			
Dishwasher safe (INDUSTRIAL 2000 CYCLES)	✓ 2000 cycles			



Black Oak

ARCOROC



FLATWARE



Black Oak ^{5,8mm} ◯

* 13/0 - AISI 420

Chef&Sommelier STAINLESS STEEL

HIGH QUALITY 18/10 - AISI 304



	Thickness 5,8 mm (Dinner fork)	L	Ref	Pack
	A. Steak knife (solid handle)*	240 mm	T9226	C12/B3
	B. Dinner knife (solid handle)*	230 mm	T9204	C12/B3
	C. Dinner fork	210 mm	T9201	C12/B3
	D. Dinner spoon	210 mm	T9202	C12/B3
	E. Dessert knife (solid handle)*	215 mm	T9208	C12/B3
	F. Dessert fork	185 mm	T9205	C12/B3
	G. Dessert spoon	180 mm	T9206	C12/B3
	H. Soup spoon	180 mm	T9209	C12/B3
	I. Tea spoon	140 mm	T9210	C12/B3
	J. Demi tasse spoon	115 mm	T9211	C12/B3

◯ = Indicative thickness of the table fork and table spoon



Ezzo ^{5mm} ◯

* 13/0 - AISI 420














Chef&Sommelier STAINLESS STEEL

HIGH QUALITY 18/10 - AISI 304














	Thickness 5 mm (Dinner fork)	L	Ref	Pack
	A. Dinner knife (hollow handle)*	250 mm	T5203	C12/B3
	B. Dinner knife (solid handle)*	250 mm	T5204	C12/B3
	C. Dinner fork	210 mm	T5201	C12/B3
	D. Dinner spoon	210 mm	T5202	C12/B3
	E. Dessert knife (solid handle)*	220 mm	T5208	C12/B3
	F. Dessert fork	185 mm	T5205	C12/B3
	G. Dessert spoon	185 mm	T5206	C12/B3
	H. Soup spoon	180 mm	T5209	C12/B3
	I. Tea spoon	140 mm	T5210	C12/B3
	J. Demi tasse spoon	115 mm	T5211	C12/B3
	K. Fish knife	205 mm	T5213	C12/B3
	L. Fish fork	185 mm	T5212	C12/B3
	M. Lunch knife (solid handle)*	175 mm	T5215	C12/B3
	N. Lunch fork	155 mm	T5214	C12/B3
	O. Butter spreader	170 mm	T5227	C12/B3

◯ = Indicative thickness of the table fork and table spoon



	Thickness 4 mm (Dinner fork)	L	Ref	Pack
	A. Dinner knife (hollow handle)*	240 mm	T4703	C12/B3
	B. Dinner knife (solid handle)*	240 mm	T4704	C12/B3
	C. Dinner fork	210 mm	T4701	C12/B3
	D. Dinner spoon	210 mm	T4702	C12/B3
	E. Dessert knife (solid handle)*	215 mm	T4708	C12/B3
	F. Dessert fork	185 mm	T4705	C12/B3
	G. Dessert spoon	185 mm	T4706	C12/B3
	H. Soup spoon	175 mm	T4709	C12/B3
	I. Tea spoon	140 mm	T4710	C12/B3
	J. Demi tasse spoon	115 mm	T4711	C12/B3
	K. Fish knife	205 mm	T4713	C12/B3
	L. Fish fork	185 mm	T4712	C12/B3
	M. Lunch knife (solid handle)*	175 mm	T4715	C12/B3



	L	Ref	Pack
	D. Lunch fork	155 mm	T4714 C12/B3
	E. Butter spreader	165 mm	T4727 C12/B3
	F. Steak knife (solid handle)*	240 mm	T0426 C12/B3
	G. Serving fork	260 mm	T0416 C12/B3
	H. Iced tea spoon	185 mm	T0418 C12/B3
	I. Serving spoon	260 mm	T0417 C12/B3
	J. Escargot fork	155 mm	T0419 C12/B3
	K. Cake fork	155 mm	T0420 C12/B3
	L. Oyster fork	145 mm	T0421 C12/B3
	M. Sauce spoon	185 mm	T0422 C12/B3
	N. Cake server	260 mm	T4723 C12/B3
	O. Sauce ladle	180 mm	T0424 C1/B6
	P. Soup ladle	280 mm	T0425 C1/B6

 = Indicative thickness of the table fork and table spoon

		Thickness 2,8 mm (Dinner fork)	L	Ref	Pack
	A. Dinner knife (solid handle)*		235 mm	T 3104	C12/B4
	B. Dinner fork		205 mm	T 3101	C12/B4
	C. Dinner spoon		205 mm	T 3102	C12/B4
	D. Dessert knife (solid handle)*		205 mm	T 3108	C12/B4
	E. Dessert fork		180 mm	T 3105	C12/B4
	F. Dessert spoon		180 mm	T 3106	C12/B4
	G. Soup spoon		175 mm	T 3109	C12/B4
	H. Tea spoon		135 mm	T 3110	C12/B4
	I. Demi tasse spoon		115 mm	T 3111	C12/B4
	J. Fish knife		200 mm	T 3113	C12/B4
	K. Fish fork		180 mm	T 3112	C12/B4
	L. Lunch knife (solid handle)*		190 mm	T 3115	C12/B4
			L	Ref	Pack
	M. Lunch fork		150 mm	T 3114	C12/B4
	N. Steak knife (solid handle)*		240 mm	T 3126	C12/B4
	O. Cake fork		150 mm	T 3120	C12/B2
	P. Escargot fork		150 mm	T 3119	C12/B2
	Q. Oyster fork		145 mm	T 3121	C12/B2
	R. Iced tea spoon		180 mm	T 3118	C12/B2
	S. Serving fork		260 mm	T 3116	C12/B2
	T. Serving spoon		260 mm	T 3117	C12/B2
	U. Sauce spoon		180 mm	T 3122	C12/B4
	V. Cake server		255 mm	T 3123	C12/B2
	W. Sauce ladle		175 mm	T 3124	C1/B6
	X. Soup ladle		280 mm	T 3125	C1/B6

○ = Indicative thickness of the table fork and table spoon

		L	Ref	Pack
	A. Demi tasse spoon	115 mm	T 7511	C12/B4
	B. Tea spoon	135 mm	T 7510	C12/B4





Flatware range definition

Chef & Sommelier

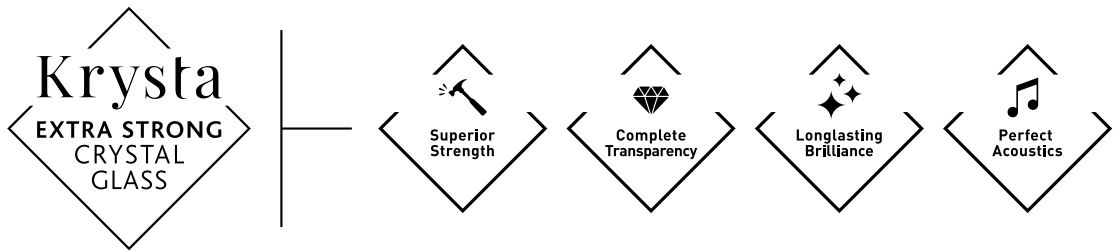
	BLACK OAK	EZZO	LAZZO
	STAINLESS STEEL 18-10		
	 THICKNESS 5,8 mm (Dinner fork)	 THICKNESS 5 mm (Dinner fork)	 THICKNESS 4 mm (Dinner fork)
Product Description			
DINNER FORK	✓	✓	✓
DINNER SPOON	✓	✓	✓
DINNER KNIFE (Solid handle)	✓	✓	✓
DINNER KNIFE (Hollow handle)		✓	✓
DESSERT FORK	✓	✓	✓
DESSERT SPOON	✓	✓	✓
DESSERT KNIFE (Solid handle)	✓	✓	✓
SOUP SPOON	✓	✓	✓
TEA SPOON	✓	✓	✓
DEMI TASSE SPOON	✓	✓	✓
FISH KNIFE		✓	✓
FISH FORK		✓	✓
LUNCH KNIFE (Solid handle)		✓	✓
LUNCH FORK		✓	✓
BUTTER SPREADER		✓	✓
STEAK KNIFE (Solid handle)	✓		✓
SERVING FORK			✓
SERVING SPOON			✓
ICED TEA SPOON			✓
CAKE FORK			✓
SAUCE SPOON			✓
ESCARGOT FORK			✓
OYSTER FORK			✓
SAUCE LADLE			✓
SOUP LADLE			✓
CAKE SERVER			✓

ARCOROC

	VESCA	VOLUTO
	STAINLESS STEEL 18-10	18-0
	 THICKNESS 2,8 mm (Dinner fork)	
Product Description		
DINNER FORK	✓	
DINNER SPOON	✓	
DINNER KNIFE (Solid handle)	✓	
DESSERT FORK	✓	
DESSERT SPOON	✓	
DESSERT KNIFE (Solid handle)	✓	
SOUP SPOON	✓	
TEA SPOON	✓	✓
DEMI TASSE SPOON	✓	✓
FISH KNIFE	✓	
FISH FORK	✓	
LUNCH KNIFE (Solid handle)	✓	
LUNCH FORK	✓	
STEAK KNIFE (Solid handle)	✓	
SERVING FORK	✓	
SERVING SPOON	✓	
ICED TEA SPOON	✓	
CAKE FORK	✓	
SAUCE SPOON	✓	
ESCARGOT FORK	✓	
OYSTER FORK	✓	
SAUCE LADLE	✓	
SOUP LADLE	✓	
CAKE SERVER	✓	



KRYSTA™



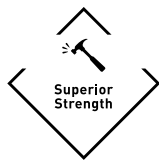
Gastronomy professionals are searching for glasses that satisfy their needs in terms of **perfection and sophistication**.

Their desire: Splendidly elegant table settings with **fine, lightweight, extremely transparent** products.

Their professional needs: **Intensive daily use** requires products that are **highly resistant to shocks and detergents**.

To meet these twin challenges of **aesthetic excellence and resistance**, the Arc Research Centre is introducing a **new generation of lead-free crystal**:

Krysta™; The high-performance crystal glass.



SUPERIOR STRENGTH

The Arc Research Centre has developed a crystalline material, Krysta™, combining **superior strength with exceptional finesse**.

Finer and stronger: the Krysta™ innovation.

With a thickness of 1.1 mm at the rim, Krysta™ is 30% stronger*

Savings across the entire chain: fewer breakages and chipping during transportation, storage, washing and polishing.

*than other standard crystal glasses on the market.



COMPLETE TRANSPARENCY

Krysta™ is one of the **purest and most transparent crystal glass** on the market.

The perfect mastery of its composition, the quality of the sand used, and fusion at a very high temperature gives Krysta™ perfect transparency.

- **Tables enhanced by the sparkle of Krysta™.**
- **The visual aspects of every wine respected to perfection.**



LONGLASTING BRILLIANCE

Krysta™ boasts extreme, long-lasting brilliance.

After 2,000 professional dishwasher cycles, Krysta™ is **as brilliant and transparent as ever**.

- **Glasses that bring a special brilliance to your tables.**
- **Dinner services with lasting sparkle that you will be using for a long time.**



PERFECT ACOUSTICS

Krysta™'s exclusive composition gives it a **clear, pure sound** in keeping with the tone of the finest crystals.

- **The allure of Krysta™: A unique shine coupled with a distinct sound for a refined sensory experience.**



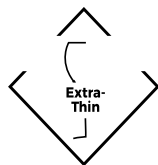
KRYSTA EXTRA-THIN

the crystal glass with exceptional performances

Today, Chef&Sommelier™ unveils **the EXTRA-THIN collection**, the unique extra thin crystal glass **manufactured in france**.

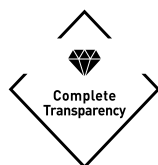
This Crystal Glass, already known for its exceptional resistance and brilliance, has now been **optimized for unparalleled thinness**. Thanks to an advanced manufacturing process, **Krysta™ EXTRA-THIN** allows us to create glasses with **ultra-thin bowls, rims and stems**.

This technical achievement has one single purpose: to **elevate the tasting experience** and amplify every nuance of the wine through the glass's delicate feel.



40%

An average of 40% thinner rim, bowl, and stem compared to classic collections.



COMPLETE TRANSPARENCY

Krysta™ is one of the **purest and most transparent crystal glass** on the market.

The perfect mastery of its composition, the quality of the sand used, and fusion at a very high temperature gives Krysta™ perfect transparency.

- **Tables enhanced by the sparkle of Krysta™.**
- **The visual aspects of every wine respected to perfection.**



LONGLASTING BRILLIANCE

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After 2,000 professional dishwasher cycles, Krysta™ is **as brilliant and transparent as ever**.

- **Glasses that bring a special brilliance to your tables.**
- **Dinner services with lasting sparkle that you will be using for a long time.**



PERFECT ACOUSTICS

Krysta™'s exclusive composition gives it a **clear, pure sound** in keeping with the tone of the finest crystals.

- **The allure of Krysta™: A unique shine coupled with a distinct sound for a refined sensory experience.**



For a long time, Arcoroc™ has been committed to providing professionals in the restaurant and hospitality industries with glassware solutions that are both **reliable and high-performing**. Today, we're taking that excellence even further with the **introduction of a Crystal Glass**.

This material, with its exceptional clarity and brilliance, combines the **aesthetic finesse** of crystal with the **incredible resistance** that is Arcoroc™'s reputation. This evolution allows us to create glassware of unparalleled elegance, all while maintaining its durability against the rigors of daily use. It's the guarantee of an elevated presentation and a lasting investment for your establishment.



Superior Strength

30%

Superior strength: 30% extra strength on the rim compared to standard crystalline items on the market



Complete Transparency

98.8%

Complete transparency: Transparency index = 98.8. Greater purity and transparency



Longlasting Brilliance

2000

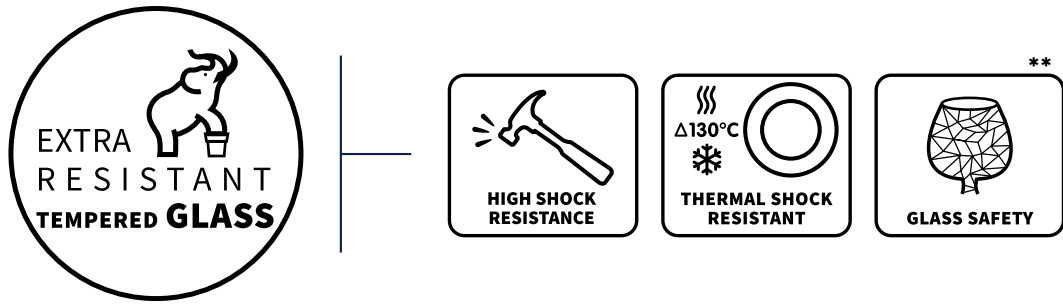
Longlasting brilliance: Keeps its original qualities ever after 2,000 cycles in a professional dishwasher



Perfect Acoustics

100%

Perfect acoustics: 100% clear and pure sonority



For professionals, breakage problems are a regular occurrence.

In order to increase the lifetime of product by 10 to 50 times, in 1958, our rese and development center developed and perfected since then, a technical process known as «tempering».

This process provides products with excellent resistance to heat and mechanical shock.

Our items are fully tempered.



Savings in terms of budget and restocking costs:

a tempered glass can be up to 5 times more resistant than an item that has not undergone any specific treatment process.



Tempered products resist to temperature variations till 130°C:

they can thus be removed from the oven (or from a salamander) and placed directly in cold water without the risk of breakage.

*except for So Urban - thermal schock resistance 110°.

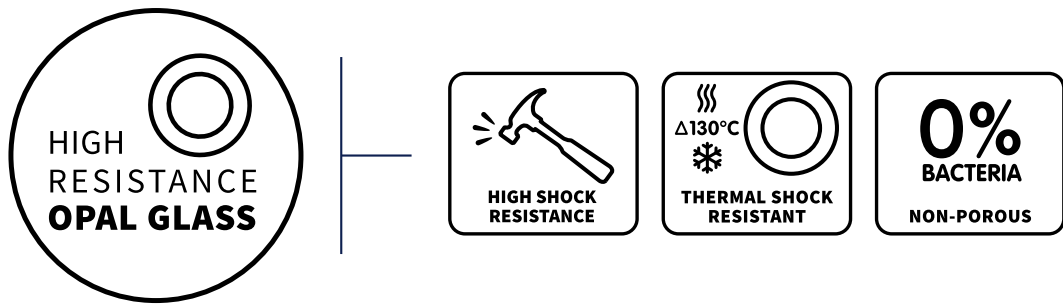


Completely safe for table service*:

when a shock or series of shocks manage to rupture the exterior shell of the tempered glass, the resulting glass shards are not sharp to the touch*.

*According to the thickness. Cannot be applied to tempered Opal.

** For some specific collections only



In 1958, the Arc research and development department developed and perfected since then a new material generation for dinnerware: Opal.

Food service professionals all over the world have opted for that all-round **professional material** solution that is **economical, gical and practical**.



Up to **3 times more shock-resistant** than porcelain: the secret of its unbeatable durability.



Opal Glass products are **resistant to variations in temperature of 130°C**: they can thus be removed from the oven (or from a salamander) and placed directly in cold water without the risk of breakage.



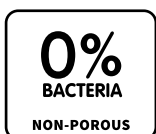
Fade-resistant surface and pattern, even after 2,000 industrial dishwashing cycles.



As **efficient in keeping food hot** as other materials such as porcelain. (at the same thickness and weight)



Can be **safely handled after microwave** use.



100% Opal, **0% porosity. 100% protection against bacterias.**



Arcoroc™ and Chef&Sommelier™ cutlery is **designed for intensive and professional use.**

The **reliability and durability** is **underpinned by strict specifications and rigorous checks at each stage of the manufacturing process.**

Most of our collections are done in 18/10 - AISI 304 stainless steel, what is ideal for use in **high-quality cutlery and to guarantee resistance**, the thickness of the cutlery is examined in minute detail.

Some of our Arcoroc™ collections are done in 18/0 - AISI 430 performance polished stainless steel, also **resistant and designed for a long life.**

Each piece of our cutlery has been designed to combine **elegance with perfect ergonomics and balance.**

Our cutlery is **wash resistant and respects dinnerware material** by avoiding **scratches.**

The **bending strength and torsion resistance** has been designed to be above the requirements of the industry.

Regarding our knives some are available in both solid handle and hollow handle formats.

Our solid handle knives have been created to balance weight with design and use the finest quality stainless steel.

Our hollow handled knives use the traditional 3 piece composition, highest grade 18/10 - AISI 304 stainless steel handle (2 piece) and high grade (AISI 420) hardened knife blade (3rd piece), to give the optimum in quality, longevity and design. All of our cutlery collections are dishwasher safe.



Flexo

F → Box with automatic bottom:
Printed closed box



Offset



Offset

FF → Box with automatic bottom
with window:
Printed box with window



TB → Over Packaging:
Brown box which contains items
sold in packs

Example:

F6/B4 = 24 - Primary packaging: F
Master carton: B
Number of pieces inside the primary packaging: 6
Number of primary packs in Master carton: 4
Total number of items in the Master carton:
6x4 = 24 Pieces

ARCOROC

F → **Boîte à fond automatique:**
Printed closed box



Flexo

Offset



FF → **Box with automatic bottom with window:**
Printed box with window

TA → **Cut Case:**
Printed closed box with cut case



Flexo



Printed TA



Maxi pack

TA → **American box:**
Brown or flexo print box with item dividers

R → **Printed tray plastic wrapped:**



TB → **Over Packaging:**
Brown box which contains items sold in packs

Notes

Notes

2026 COLLECTION

ARCOROC



arcoroc.com - chefsommelier.com

